OCTOBER 28-NOVEMBER 3, 2020 | CITYPAGES.COM | FREE

CITY PAGES

Kitchen Nightmare

COVID cases are surging. Temperatures are dropping. Government aid is gone. So... why would anyone open a restaurant right now?

+31
places that have opened since COVID hit

• RAISE YOUR •
SPIRITS
HORNITOS®
100% PURO DE AGAVE
TEQUILA PLATA UNAGED
100% AGAVE
HORNITOS®
100% PURO DE AGAVE
TEQUILA REPOSADO RESTED
100% AGAVE
DRINK RESPONSIBLY.
Hornitos© Tequila, 40% alc. / vol. ©2020 Sauza Tequila Import Company, Chicago, IL.

CITY PAGES

October 28-November 3, 2020

VOLUME 40 | NUMBER 2082

9 **FEATURE**

KITCHEN NIGHTMARE

COVID cases are surging. Temperatures are dropping. Government aid is gone. So... why would anyone open a restaurant right now?

By Emily Cassel

4 **NEWS**

SHORTLIST
New CDC guidance further proves that there are no magic numbers regarding COVID transmission

BLOTTER
Turns out there won't be out-of-state hired guns "guarding" our election sites

56 **A-LIST**

HALLOWEEN HORRORS
Jack-o-lanterns, pets in costumes, and livestreamed stage terrors round out holiday happenings

60 **MUSIC**

BLACK THOUGHT
Doomscrolling through history with the Roots rapper on his new EP

61 FREE WILL ASTROLOGY

CROSSWORD

62 **CLASSIFIEDS**

SAVAGE LOVE

cover credit
Altered Getty Images photo

Editorial

EDITOR Emily Cassel
WEB EDITOR Jay Boller
NEWS EDITOR Mike Mullen
MUSIC EDITOR Keith Harris
FOOD EDITOR Sarah Brumble
ARTS EDITOR Jessica Armbruster
STAFF WRITERS Susan Du, Hannah Jones
COPY EDITOR Bridgette Reinsmoen
PROOFREADER Bryan Miller
CLUBS EDITOR Erik Thompson

CONTRIBUTING WRITERS
Jerard Fagerberg, Jay Gabler, Tony Libera, Michael Madden, Erica Rivera, Sheila Regan

Art

ART DIRECTOR Emily Utne
LAYOUT EDITOR Shelby Lano

Production

DESIGN MANAGER Maria Grzywa

Publisher
Mary Erickson

Advertising

SALES DIRECTOR Leah Parkinson

SENIOR ACCOUNT EXECUTIVES
Leah Carson, Kevin Lenhart, Brian Thunberg

ACCOUNT EXECUTIVES
Frankie Ellingson, Ashley Farlow, Luke Gildemeister, Marie Iannazzo, Jacob Johnston

SENIOR MULTIMEDIA ACCOUNT EXECUTIVE Mike Yanke

ACCOUNT MANAGERS
Carly Dabroski, Arianna Eady, Danielle Smith

CP Digital

SOCIAL MEDIA MANAGER Kelly Java
SOCIAL MEDIA COORDINATOR Alison King

Marketing and Promotions

MARKETING DIRECTOR Holly Hunt
MARKETING COORDINATOR Emma Engeldinger

Business and Administration

FINANCE MANAGER Bernadette Botoshe
STAFF ACCOUNTANT Du Nguyen Ho

City Pages

650 3rd Avenue South, Suite 1300, Minneapolis, MN 55488
PHONE 612.375.1015 **FAX** 612.372.3737
E-MAIL adinfo@citypages.com
CITY PAGES ONLINE www.citypages.com
OFFICE HOURS Monday-Friday 8 a.m. to 4:30 p.m.

ISSN 0744-0456. City Pages is published weekly by Star Tribune Media Company, LLC. City Pages is located at 650 3rd Ave. S., Ste. 1300, Minneapolis, MN 55488. City Pages is available free of charge, limited to one copy per reader. Additional copies of the current issue may be purchased at the City Pages office for $1, payable in advance. No person may, without prior written permission of City Pages, take more than one copy of each City Pages weekly issue. Subscriptions are available for $100 per year. Subscription orders must include check or money order payable to City Pages, and should be mailed to City Pages Subscriptions, 650 3rd Ave. S., Ste. 1300, Minneapolis, MN 55488. Periodicals postage paid at Minneapolis, Minnesota. Postmaster: Send address changes to City Pages, 650 3rd Ave. S., Ste. 1300, Minneapolis, MN 55488.

No part of this publication may be reproduced without written permission. Copyright 2020 City Pages. City Pages is a registered trademark of Star Tribune Media Company, LLC.

Audit Bureau of Circulations

Read. Then Recycle.

BE FREE.
DRINK KOMBUCHA.
BOOTLEGGER BREWING KOMBUCHA TEA
LIVELY.
HANDCRAFTED.
ORGANIC.

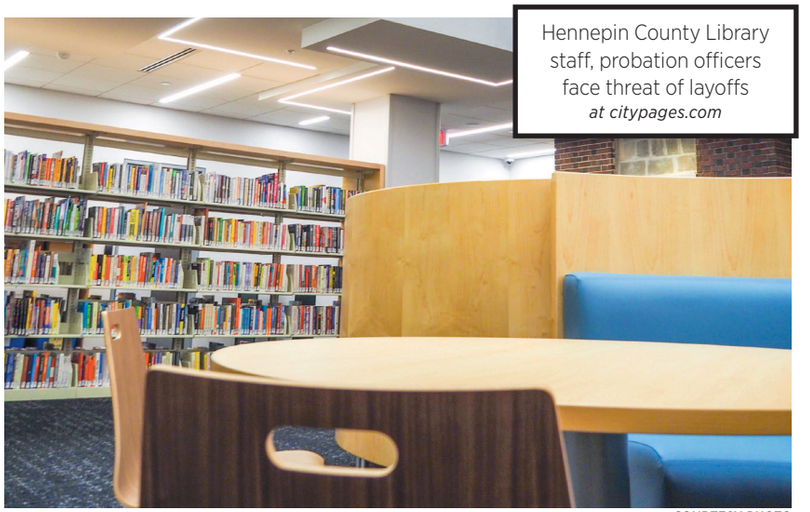
BootleggerKombucha.com

FAST DELIVERY
Order online or call today!

323 West Lake Street | 612-823-7203 | uptownpizzampls.net

20% OFF ANY ONLINE ORDER
Use Code: guide20
Valid until December 1st, 2020.

THE SHORTLIST



Hennepin County Library staff, probation officers face threat of layoffs
at citypages.com

COURTESY PHOTO

THE STAT SHEET

600
Minimum COVID-19 cases linked to Minnesota weddings since June

6,590
U.S. pedestrian deaths in 2019, the highest figure in three decades

126,524
Absentee ballots received in Minneapolis Monday, putting the city on track for record turnout

7%
COVID testing positivity rate in Minnesota, indicating wide spread

> "Third-highest Twitch streaming event of all time, from what I've heard."

Reader Justino De La Noche responds to "Ilhan Omar played Among Us, and honestly? Pretty sus" at citypages.com.

NON-MAGIC NUMBERS

UNTIL THIS WEEK, CDC guidance suggested that "close contact" as it refers to COVID transmission occurred if you were within six feet of an infectious person for 15 straight minutes. Now the center says even brief contact can cause transmission—as little as 15 minutes over a 24-hour period. The new number is an acknowledgement that this virus spreads easily and quickly, but here's the thing: Most in public health have been clear that there is absolutely nothing magic about six feet for social distancing. The number 15 isn't magic either; these are rough estimates based on emerging evidence.

POPULAR STORIES
AT CITYPAGES.COM

Minneapolis police deputy chief demoted for **'WHITE BOYS'** comment

CALHOUN SQUARE'S RENAMING committee did what they could, okay?

Wanna buy **EX-WILD STAR ERIC STAAL**'s pondside Edina house?

Poll: Is **UPTOWN MINNEAPOLIS DEAD**?

NO THANKS

On second thought, Minnesota doesn't need to 'protect election polls' from 'the antifas'

Voting this year is stressful enough, without wondering if a bunch of armed ex-military types are going to be hanging around your polling place.

Until last week, that seemed like a possibility for Minnesotans, thanks to Altas Aegis, a Tennessee-based security firm run by U.S. military veterans.

A couple of weeks ago, the company posted a listing through a defense industry jobs site for "security positions in Minnesota during the November Election and beyond." A "large contingent" of recruits was supposed to head to Minnesota to "protect election polls, local businesses, and residents from looting and destruction."

In a subsequent interview, company founder Anthony Caudle told the Washington Post his firm was retained by "a consortium of business owners and concerned citizens" in Minnesota, though he didn't get much more specific. That group had hired a firm in Minnesota as a contractor, and Atlas Aegis was responsible for recruiting security staff.

"They're for protection, that's it," he said. "They're there to make sure that the antifas don't try to destroy the election sites."

When the Post contacted state and city officials, they said they hadn't even heard of Atlas Aegis, but did not like the sound of this plan.

It's illegal in Minnesota for pretty much anyone other than voters and election staff to be within 100 feet of polling places... or possibly even farther, if you happen to be armed. Minnesota Attorney General Keith Ellison said such interference was "unnecessary" and "not welcome."

Last week, Ellison announced his office had launched an investigation into Atlas Aegis. By Friday, the company confirmed it will not provide private security at or near polling places in conjunction with the election.

As part of a settlement, the company admitted a few more details. It claimed that a Minnesota security company had sought officers to work at its clients' private property around the election, but never indicated the work would involve security at or near polling places.

Rather, "of its own accord, without the prompting or knowledge of its industry contacts or the prime security contractor," Atlas Aegis advised that the scope of work included security 'to protect election polls,'" a statement from Ellison's office says. Caudle reportedly "misunderstood" the potential scope of the work, and had "no direct information to suggest that Minnesota election officials or... law enforcement were aware" any of this was happening.

Atlas Aegis also acknowledged its statements to the Post were "incorrect." None of its officers or employees or contractors will be present in the state in November, let alone providing security detail.

ALEX KORMANN, STAR TRIBUNE

"I'm holding Atlas Aegis to account for their misstatements about recruiting security for polling places in Minnesota that potentially frightened Minnesota voters," Ellison said in a statement. "They won't be doing it again and will not be anywhere in Minnesota before, during, or after Election Day."

Election Day is November 3. For more information about getting your ballot cast, visit the Minnesota Secretary of State's website and look up your polling place.

—HANNAH JONES

Du Nord

DU NORD CRAFT SPIRITS

MINNEAPOLIS, MINNESOTA

As we round the bend to finish 2020, Du Nord would like to say

THANK YOU,

to all those over the past year who have:

- Donated food or funds
- Volunteered at the food pantry
- Sent us notes of support
- Continued to buy our products at local retailers
- Purchased our hand sanitizer
- Supported our community

This year has reminded us about what is important:
strong communities, health, and giving back.
We'll never forget your generosity and we're working hard to pay that forward.

We have made the decision to keep our
cocktail room closed for the remainder of this year.
However, we WILL return when the time is right.

Till then, be safe, love your neighbor and VOTE!

— Chris and Shanelle Montana and the entire Du Nord Staff

DUNORDCRAFTSPIRITS.COM

TAKEOUT & DELIVERY SPECIAL!

ORDER NOW! GREENMILL.COM

$19.99

LARGE 2-TOPPING PIZZA AND ORDER OF WINGS

Classic Thin, Old World, and Pescara crusts only.

EST. 1935
Green Mill®
RESTAURANT AND BAR

Add An Order Of Cheese Bread For Just $5!

Valid for takeout or delivery. Not valid with any other coupons or offers.
VALID AT PARTICIPATING GREEN MILL LOCATIONS.

Caffrey's deli & subs

Independently Owned Deli & Sub Shop

WE ARE OPEN!

OFFERING DELIVERY AND PICKUP

HOT & COLD SUBS

Our specialty hot & cold subs are cut to order and made with the freshest meats, veggies, and sauces. Vegetarian and vegan subs? We've got those too.

SALAD & WRAPS

Our fresh ingredients in a salad or a wrap. Healthy and delicious.

DELICIOUS DESSERTS

Sebastian joe's ice cream, cookies, cheesecake, carrot cake, brownies, rice krispie treats, and more!

VISIT US IN STORE OR ONLINE

Hours: 10:30am - 1am

3008 Lyndale Ave S | Minneapolis, MN | 612-822-5551

www.caffreysmpls.com

KITCHEN NIGHTMARE

COVID cases are surging. Temperatures are dropping. Government aid is gone. So... why would anyone open a restaurant right now? — **EMILY CASSEL**

I. THE OMEN

Even in a "normal" year, the days just before a restaurant opens are among the most stressful.

For Eric Foster, that was early and mid-March. He was readying to open East Side Bar, the reincarnation of the much-loved Ward 6 in St. Paul. After about a year of planning, they'd finally gotten around to mock service and staff training. Friends and family members were coming to eat.

It was stressful and hectic in all the usual ways, and in some 2020-specific ones. As Foster handled the inevitable small- and medium-sized fires leading up to day one, there was also the understanding that something terrible was on the horizon. COVID cases were spreading and creeping closer to Minnesota. Guests who planned on coming in had been canceling reservations out of fear for their health. ESB made some relatively simple modifications to try to ensure safety, and hoped for the best.

Then they opened to the public—on the precise day Governor Walz shut down restaurants.

"I don't think I'm alone—I think this is where we all were mentally—it seemed like this was something that was going to happen, and it was going to shut everything down for a week or two, and then things would go back to normal," Foster says now. "In retrospect it's like... how did we even twist ourselves into believing that was possible?"

A valid question! And yet, ESB is one of dozens of restaurants and takeout spots and delivery joints and "ghost kitchens" and pop-ups that have debuted since COVID shut down Minnesota bars and restaurants in March, and more are being announced all the time. Rosalia Pizza. Nashville Coop. Taste of Rondo. Billy Sushi. Petite León. The list goes on.

It begs the question... why?

COVID cases are surging and temperatures are dropping to the kind of patio-season-ending cold even industrial heaters

Coastal Seafoods

COASTAL SEAFOODS, TRAVIS ANDERSON

Kate and Gustavo Romero of Nixta

and lined leggings can't make pleasant. Government aid is gone, and there's an infinitesimal chance of another stimulus package for restaurants going through. Americans are still out of work and reticent to risk eating out—for reasons fiscal and viral. There is, in the background of everything, the chance that another shutdown is coming. Why would any person decide to open a restaurant right now?

II. NO, SERIOUSLY

We started by asking Brian Ingram this very question. Because that guy's opened not one but two since COVID hit.

Ingram revived the Happy Gnome in St. Paul after it closed last year. Reborn as "the Gnome," it's been up and running in Cathedral Hill since early August. Meanwhile, at Keg and Case Market, he and Justin Sutherland (the chef behind Handsome Hog, which also made a move from Lowertown to bigger Cathedral Hill digs during COVID) opened Woodfired Cantina in the anchor restaurant space that previously hosted In Bloom.

"I have the smallest IQ of everybody, I think is what it is," Ingram laughs.

Maybe, but if so, he's in good company. Take the new Northeast tortilleria Nixta, which wouldn't exist if the pandemic didn't.

"COVID hit, and we were out of work, so we started making dinners for friends," chef Gustavo Romero and the folks behind "Team Tortilla" tell CP by email. "A familiar kitchen came up for rent, so we saw an opportunity to do what we were doing, on a larger scale, and with the help of friends and family, jumped on it." Nixta opened in June.

Their concept is a little bit different; Nixta trades in pre-order pickup dinners and sells tortillas. But they say demand has steadily increased—even during COVID. "We're mindful of the times: There is a need for economical and accessible meals, and that's our model."

In south Minneapolis, Coastal Seafoods also saw a pandemic business boom. Marketing director Keane Amdahl says they had a feeling a lockdown was coming, and to prepare, switched to a curbside ordering model before the official stay-at-home order started. At the same time, the tiny, decades-old seafood shop was about to move into a much bigger footprint not far from their existing Seward location, where they'd have a market *and* a cafe *and* a school (not a fish joke) where folks could take classes on oceanic eats.

"It's funny, but going curbside really showed us how many more people we were able to help," Amdahl says. They no longer needed to work within the physical space constraints of the store, which "actually helped us to grow our business during COVID and highlighted the need for [a] new, bigger location."

They planned to open the expanded space in August well before COVID hit, and the pandemic made it clear they had to push forward "to better and more safely accommodate our customers."

At Nixta and at Coastal, there's been some need to adapt—though not by much.

"Our model was born in COVID, so those constraints were a known variable," Team Tortilla says. There are small acquiescences: Despite an impulse to want to make "everything," they realize a heat-and-eat system works best for their meals. (Fish tacos and tlayudas, while delicious, just don't make it far by car.) The creative balance is in making uncompromising food that also doesn't force the customer to do too much on their end.

The Coastal crew "had to rethink the cafe, as we couldn't reasonably accommodate indoor dining," which meant structuring the menu toward items that were easy to prepare for takeout but still highlighted their original idea: tying everything back to the store. Amdahl says they're set up in such a way that—in an eventual future in which COVID doesn't impact everything about daily life—they can expand and switch up their menu.

Ingram, too, seems unnervingly calm about all of this—though one thing he has going for him is timing. He'd started pursuing the Happy Gnome almost as soon as he heard it closed last year, but when COVID hit in earnest he hadn't yet signed a lease on the space.

"I think the one thing COVID did was it pushed landlords," he says. "The only reason I've done two restaurants is landlords now have to work with small, independent guys like me."

Smaller restaurateurs typically don't have the resources to personally guarantee giant spaces (like, say, the Gnome's two-story, 130-year-old firehouse complete with big-ass parking lot). "We don't have, frankly, the credit history that all these large corporations have."

Two things have changed financially since the pandemic: Banks aren't as insistent on having a personal guarantee, and landlords are willing to negotiate percentage-based leases. Per Ingram: "I think most of us are negotiating percentage-rent-only deals now. So if the government shut us down and we weren't able to open at 25 percent occupancy or 50 percent occupancy, if you're percentage-rent only, then your rent will fluctuate with that."

That doesn't mean you can skate on by for eternity without putting down a penny, but you can get a more favorable deal, and without losing everything you worked your whole life for. "Because most of the time when you do personal guarantees as a small restaurateur, you're putting your house up, you're putting your kids' college education up. You're going all in."

It takes a long time to get a restaurant going, and for many, opening during COVID wasn't a choice, but a necessity. "It shouldn't, in most cases, be seen as an act of opportunity—no matter how creative the service model!—but rather survival," Team Tortilla told us. "Sure, banks and landlords are giving crazy deals (we got none of those, sadly), but isn't that exactly *because* it is supremely difficult to work and succeed in this environment?"

Ingram says the same. Yes, he's getting approached by banks offering wild downtown discounts ("three years rent-free!")

THE KYLE FAMILY
FISHING VESSEL: NONA S

BRIDGETTE & ISAAC REYNOLDS
FISHING VESSEL: APRIL L

LANCE MCCUTCHEON
FISHING VESSEL: KATHLEEN

DREW TERHAAR
FISHING VESSEL: AUDACIOUS

Blast-frozen at the source for a fresh taste!

SITKA, ALASKA

Responsible seafood direct to your doorstep!

KNOW YOUR FISHERMEN AND TASTE THE DIFFERENCE OF RESPONSIBLY HARVESTED WILD FISH

SITKA SALMON
— SHARES —

HOW IT WORKS

ENROLL ONLINE

Join our community supported fishery to reserve your share of our harvest. You'll get a seasonal assortment of fish and crustaceans harvested just for you! Your share is delivered directly to your door every month you're enrolled with stories from the fishing grounds and mouthwatering recipes you'll love.

RESPONSIBLE HARVEST

Our small-boat fishermen harvest with care using low-impact gear. Your wild seafood is meticulously handled from the moment it's plucked from the frigid North Pacific waters, immediately iced, hand-filleted, and blast-frozen for sashimi-grade quality and fresh-from-the-ocean flavor (yum)!

FEEL GOOD FISH

We always pay our fishermen above-dock prices, which allows them to harvest like craftsmen and deliver the highest quality. We guarantee our fish is traceable to the source, so you know exactly where it comes from. And we donate 1% of revenue to causes preserving the wild. That's fish you can feel good about.

TAKE $25 OFF YOUR FIRST PREMIUM SITKA SEAFOOD SHARE MONTH WITH CODE CITYPAGES25

Expires 9/20/2021

SITKASALMONSHARES.COM

Carbone's Pizzeria

CARBONES.COM

37 LOCATIONS

Make the right play tonight!

Coaches decide whether to run or pass - punt or go for it - but those pale in comparison to deciding what to order on the menu tonight. Because at Carbone's Pizzeria, we not only have a wide variety of pizza and beer, we have delicious hot hoagies - pasta - soup - salad - and wings. Make a winning decision with Carbone's Pizzeria.

TAKE

$5 OFF YOUR PURCHASE!

OF $30 OR MORE

SCAN TO REDEEM A COUPON!

WE'RE HIRING! CONTACT YOUR LOCAL CARBONE'S TODAY FOR DETAILS.

after owners have foreclosed on buildings. They don't want an empty property just sitting there with no power or gas or heat running and pipes breaking as they go into winter. They simply want a body in the building.

"It's something you would dream of getting—you would never, ever get that," Ingram says. "But there's nobody going out to eat. Still, you would lose money, and your staff would lose money, so there's no point in doing it."

"It's really scary when you get those calls and people are willing to do that," he continues. "Those actually don't build confidence. They make me super scared. Then I really do think I'm the stupid one."

Birdhouse

BIRDHOUSE

III. IT AIN'T GOOD OUT THERE

Folks who own restaurants aren't usually keen to open their books for outsiders—even (or perhaps especially) for nosy CP writers. Whether due to propriety or privacy or pride or a general sense that it's, uh, not your business, buddy, the tendency is to keep that stuff to yourself.

But Tristan Jimerson has never really ascribed to that financial obfuscation—and hey, he doesn't own a restaurant anymore anyway, after making the call to close Taco Cat in September on account of COVID safety and other pandemic-adjacent considerations.

Jimerson says they started their bike-delivery taco business with $10,000, and tried never to get too far in debt after that. Still, each winter, as Minneapolis residents hunkered down, they'd wind up "about $60,000 in the hole." It's money they can usually make back in the summer with their food truck and their State Fair stall—neither of which were up and running this year on account of COVID. Sure, they could take out a loan to get through the winter... but that's assuming things will be "normal" come March or April.

"We look at the writing on the wall and see what's being handled at the state and federal level, and go: We're not getting any bailouts. That's never happening for restaurants," Jimerson says. "We're not getting any help from the fucking federal government. And the way that the public has reacted to wearing masks and social distancing—it's not going to work for us. And I don't think it's going to work for a lot of places."

Again, this is a bike-delivery taco service whose only physical footprint was inside Midtown Global Market. No big dining room, relatively small staff, fairly minimal overhead—about as streamlined an operation as you could have.

"I think there will be a great boom in the restaurant industry, and there's going to be a lot of really wonderful things," Jimerson says. "But [first] I think what it's going to be is an ice age-level extinction."

Not everyone got to take advantage of smokin' real estate deals—before or after the pandemic—but it seems especially tough for folks who had a lease before it hit. Particularly those who signed one *just* before it hit.

Joshua and Nell Currey Dykhuis, the couple behind the newly opened Birdhouse in Robbinsdale, inked their deal last Halloween. Demolition on the space started in late January, and they opened on August 3.

"By the time restaurants were completely shut down, we were already financially invested—lease signed, loan money disbursed," Josh says. "Giving up just wasn't an option. We put our heads down and worked."

"We are finding it almost impossible

Located just an hour northeast from the Twin Cities in St. Croix Falls, Wisconsin, Dancing Dragonfly Winery is the perfect daytrip destination. The winery's spacious tasting room and idyllic patio features fabulous vineyard views, allowing guests to enjoy the complete grape to glass experience as they sip award-winning, local wines. It is open year-round, seven days a week and offers wine pairings, wine by the glass or bottle, and many tasty food options. The winery also hosts a variety of fun private and public events such as weddings, DIY classes, comedy shows, concerts, and festivals.

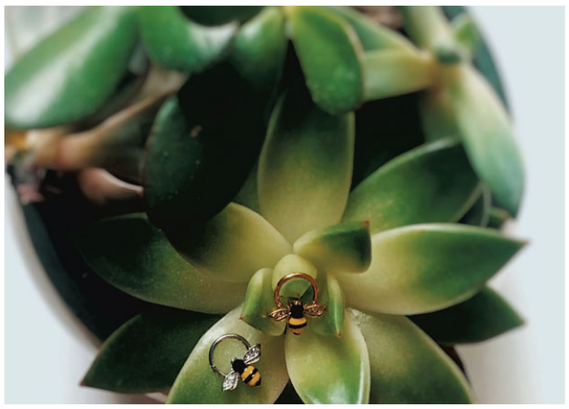
Visit DDWinery.com for the complete event calendar, hours, and more information.

BOGO
Piercing Deal!

STOP IN TODAY!!
ALL LOCATIONS NOW OPEN!

Check out our new selection of push-in and hinge hoop jewelry!
Offered at all locations.

WE CELEBRATE BODY PIERCING!



Almost Famous
body piercing

NE MINNEAPOLIS
405 CENTRAL AVENUE
MINNEAPOLIS, MN 55414
612.354.7220

CROSSROADS MALL
4101 DIVISION STREET
ST. CLOUD, MN 56301
320.252.0484

MALL OF AMERICA
350 EAST BROADWAY | MOA
BLOOMINGTON, MN 55425
952.854.8000

RIVER HILLS MALL
1850 ADAMS STREET, SUITE 130
MANKATO, MN 56001
507-625-8077

SHOP ONLINE AT ALMOSTFAMOUSPIERCING.COM

Fall into a job at *Archway*

19850 South Diamond Lake Rd
Rogers, MN

Full & Part Time

Leads, Warehouse &
Forklift Operators
Temp to Hire

$18-$19.50 hr +
$200 Referral Bonus

Apply at: prologistix.com
Or Call: 952-474-1900
1206 East Moore Lake Dr
Fridley, MN 55432

ProLogistix®
Logistics Workforce Specialists

Lincoln International High School serves a diverse inner-city population in the Minneapolis-Saint Paul Metro area. The leadership team at Lincoln has developed a robust and supportive distance learning program.

Program Includes:

- Focused student/family orientation to distance learning.
- Zoom/Google meets life lessons Monday through Thursday.
- Daily Attendance and Wellness checks and follow up.
- Social Emotional Learning for parents, staff and students through the MAWI/ACT model.
- In person support/transportation available for struggling students with strict enforcement of COVID guidelines.
- Online/Zoom one-to-one after school support available in all content areas Monday through Thursday

If your child is struggling and you need a safe and supportive learning environment, you can visit the campus at:

2521 Minnehaha Ave., Minneapolis, MN
612.872.8690 • manyit@lincolnihs.org
www.lincolnihs.org

MAKE A DINNER
they'll be talking about at breakfast

Although this holiday season may look different, you can still count on us for all your holiday needs. From fresh naturally raised turkeys to our chef-inspired heat-and-eat turkey dinners and everything in between, we will have what you need for a delicious Thanksgiving meal.

WE OFFER DELIVERY & CURBSIDE PICKUP

KOWALSKI'S MARKETS

KOWALSKIS.COM *or* **651.313.6870**

11 Twin Cities Locations • kowalskis.com

Yeah Yeah Taco

YEAH YEAH TACO

to get much financial help right now," adds Nell. They had to start paying rent in February, even though their opening was pushed back a few months. Like many other new restaurants, they don't qualify for grant funding—through the county or SBA—because to do so, they need to show sales prior to January 15 of this year. And being at 50 percent capacity without the bar crowds they anticipated has made sales goals hard to reach.

As for how it's going for Eric Foster and the crew over at ESB since their opening and immediate closing?

"In a word, terrible. Really fucking terrible," Foster says. He guesses they're doing 20 to 30 percent of the business he'd expect in a typical year. And though they've tried lots of things with varying degrees of success—food-for-four family dinners, to-go cocktail kits, special events—it's only been marginally helpful.

Which again, brings us back to the question of why a person would go through with this now, knowing what we do about the pandemic and the extreme lack of an end in sight.

It's a question Union Hmong Kitchen's Yia Vang has been asking himself. Vang is currently working to open Vinai in Northeast—a celebration of Hmong cooking and the family recipes he grew up eating.

"For me, it gave me this gut check of: Why do you want to do this?" Vang says. "In the midst of COVID, a smart person would not be doing this, you know? Is this like, an ego thing? I really had to check my why."

What he came back to was: family. Specifically, his parents.

"What motivates me is their journey from a war-torn country, my dad fighting in that war, my parents getting us here. What drove me is that idea of: They've been through so much," Vang says. Family is at the core of everything he's doing at Vinai—it was before the pandemic hit and it is now. "What am I willing to go through? What am I willing to stress about to make sure that people hear that story?"

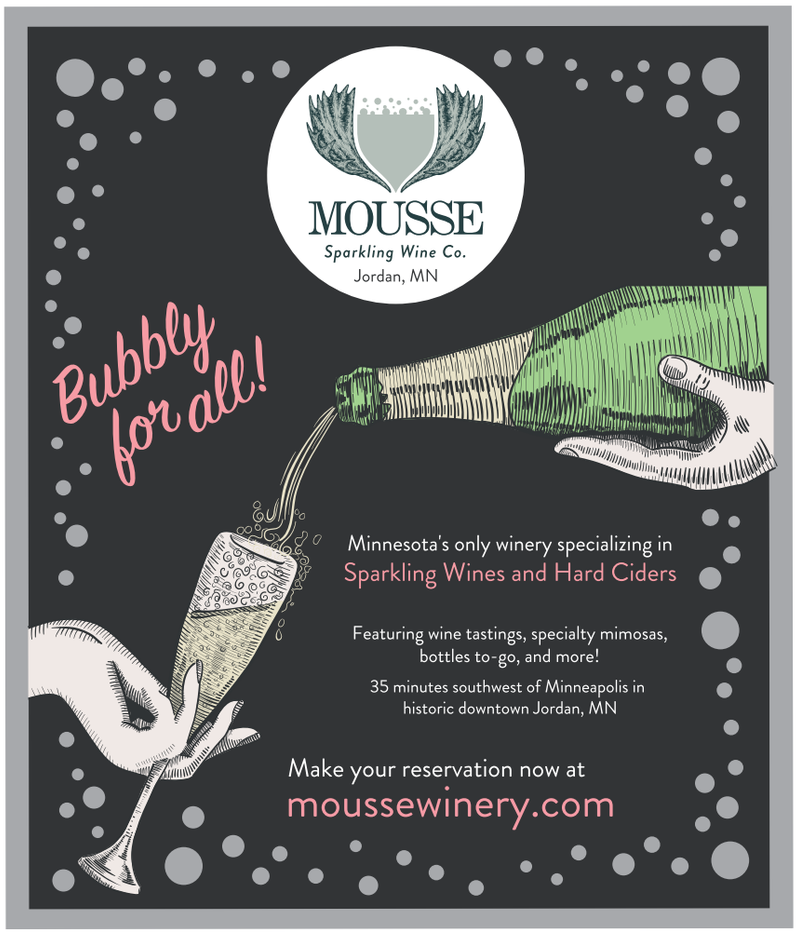
Josh says they have a few good reasons not to give up, but at the end of the day? "I couldn't disappoint our family." One of their toddlers' first words was "Birdhouse," and their oldest works there four nights a week. (And "We can't forget Nana, the plant stylist.")

"Nell and I worked together last Friday night and were the last to leave," Josh says. "We sat in the empty restaurant and had a drink, and it was one of the happiest moments of my life."

But Nell adds: "After this first full cold week without patio seats, we are seeing how challenging this winter will be. This is nothing like the business plan the Birdhouse was created with."

"You have to adapt or die," says Jimerson. And, as was the case at Taco Cat, "Sometimes you adapt and die. It's not a pleasant experience."

HYACINTH ST PAUL
hyacinthstpaul.com 651 478 1822 Tuesday-Saturday



NORTHLAND VISIONS

NATIVE AMERICAN ART & GIFTS

NORTHLAND VISIONS

CELEBRATING OUR 20 YEAR ANNIVERSERY

NATIVE ARTWORK • JEWELRY • WILD RICE • GIFTS • BEADS • DREAM CATCHERS & MUCH MORE

A NATIVE OWNED BUSINESS

Our new gallery and retail space is the place where one can find treasures of the land, original items made by Native people from the Woodland and Plains tribes of the upper Midwest. Come enjoy the art and unique gifts of the northland.

861 East Hennepin Ave, Minneapolis, MN 55414 • www.northlandvisions.com • Hours M-F 10-6:30pm - Sat 10-5pm

CHX

IV. SURVIVAL OF THE SCRAPPIEST

If Jimerson is right—if this is an extinction-level event for restaurants—that doesn't mean the industry as a whole goes away. What we're left with may be little lizards and small mammals: those tough, quick, or clever enough to make it through and thrive in the new world.

Yeah Yeah Taco was born from this kind of on-the-fly adaptation. The crew behind the "somewhat original" Eat Street flatbread shop Zettas spent about a year planning to open a new cocktail bar in Northeast. But days before signing with their contractor to get the thing rolling for real, COVID hit the state, and they hit the brakes.

Not knowing whether this was going to last a month or a year or five years, Sophia Munch says they decided to terminate their lease. But since they already had the Zettas space, and were comfortable working in a teeny-tiny kitchen, they figured: Why not just do the bar menu that they'd spent so much time and love and energy working on here? Yeah Yeah Taco started as a weekend-only pop-up, but it was such a hit—and so much fun to do—that it eventually became a daily thing.

"I kind of get the sense that for people right now, entertainment options are extremely limited. And I think even before COVID, food was becoming entertainment," Munch says. Sure, the experience of sitting down and sharing a meal and a bunch of wine with your people might be unavailable to you at the moment, "but people are very excited for new options right now, because it's a new activity, you know? We were like, 'Cool, let's give them something new to do.'"

This "ghost kitchen" concept—a restaurant within a restaurant—isn't new. Nor are takeout-only eateries or delivery-only eateries, for that matter; Indianapolis-based "ClusterTruck" had a six-month stint in Minneapolis back in 2018, and Famous Dave's has been pioneering dining-room-free "virtual restaurants" for years.

Historically speaking, they haven't been super successful. ClusterTruck couldn't make it work in Minneapolis or Denver or Cleveland (though six other U.S. locations remain, according to their website). Celeb chef David Chang of Momofuku fame opened and then closed NYC's app-and-web-only Ando, and the list of failed Silicon Valley-backed delivery-only eateries includes Maple, Sprig, Bento, and SpoonRocket.

But maybe they were ahead of their time? Ghost kitchens have caught on quickly in 2020 as sit-down service dwindles and chefs see an opportunity to get creative with takeout. Lake City Sandwiches is up and running out of the Nightingale kitchen on Lyndale; St. Paul's French Hen Cafe now moonlights as Moonflower Pizza. In Uptown, lines extend down the block for folks waiting to try new chicken tender hotspot CHX, a to-go window that operates out of the Pourhouse.

"The idea was, hey, let's use underutilized kitchen space in ZIP codes with high delivery volume, or takeout," says Frederick Huballa, one of CHX's three founding members. "Let's get brands in there that believe they should be in that area to get people fresh food in a quick time."

They started kicking around the idea about four years ago, but got working on it in earnest as COVID hit. For Huballa and partners Marques Johnson and Shawn Edward, the idea is that takeout and delivery can be made fresh, and with the same high-quality, local ingredients as you'd get in a sit-down situation. "That's something we feel like is more rare in the fast-casual space," he says. "If it's not fine dining, it shouldn't lose the 'fine.'"

Odds are good we'll see more takeout menus emphasizing "fine" the longer the pandemic stretches on. Petite León—the south Minneapolis restaurant from chef-owner Jorge Guzmán (formerly of Surly

Your search for a self storage facility is over!

North ★ Star Mini Storage

HEATED * SELF STORAGE

400 E Lake St Minneapolis, MN 55408

612-827-3847

Access Hours:
800 am - 5:00 pm M-F
8:30 am - 5:00 SAT.

OUR PRICE START AT: $50.00 Per Month!

www.northstarministorage.com

North ★ Star Mini Storage

SECURE * SAFE * SELF STORAGE

10830 Greenbrier Road Minnetonka, MN 55305

952-545-5500

OUR PRICES START AT:

$49.00

Access Hours:
5am – 10pm
7 days a week

Per Month!

www.northstarministorage.com

CITY PAGES

IS YOUR BUSINESS CURRENTLY OFFERING DELIVERY OR PICKUP?

Feature your business in the City Pages' delivery banner section today!

EMAIL ADINFO@CITYPAGES.COM FOR MORE INFORMATION

FALL FAMILY
DINNER
BEEF POT ROAST
yum!
MINNESOTA
BEEF
COUNCIL
VISIT US AT WWW.MNBEEF.ORG

Petite León

ELIESA JOHNSON

Chef Jorge Guzmán at Petite León

Brewer's Table) and co-owner Travis Serbus—was initially envisioned as a sexy, sit-down neighborhood spot. COVID changed "everything."

"All of it. All of the above," Guzmán says. "From the website to the layout to the menu to the inventory to our hiring practices."

"We've pivoted and changed our concept already," adds Serbus. "Jorge's done, what, 15 menus?"

Instead, they'll open this weekend with a to-go only menu that includes roasted beets with pilpelchuma, labna, macadamia, and quinoa; lamb meatballs with salsa birria, crema, toasted ajonjoli, and mint; and red chile pozole with heirloom Mexican hominy, chicken confit, and "fixin's."

Traditional takeout it ain't, but they're working within the constraints of the time. And they'll have a ghost kitchen here, too: Guzmán's pop-up concept Pollo Pollo al Carbon will be up and running soon, serving family-style meals of the adobo-rubbed bird, housemade salsas and rubs, and tortillas from Nixta.

Like everything else, it involves constant shifting, reassessing, and pivoting. It means taking a clear-eyed, near-daily look at what's working and what isn't.

As Munch at Yeah Yeah Taco says: This is a master puzzle. "We're all trying to be like, 'Okay, cool. What's our piece? Where do we fit in? What can we do? What can we stretch?' It's a really beautiful time to be in this industry, where all the normalcy—all the guaranteed ideals of the industry—are gone. I think it shows how creative everybody can really be."

Her answer for why anyone would do this right now, for the record: "People in the industry are like, insane people," she laughs. "You've gotta be a little crazy to do this. And I think this pandemic situation only shows that to like, the highest degree."

V. BETTER TOGETHER

Dare we allow ourselves another flicker of optimism, this could be an opportunity to change more than the manner in which guests order and eat. It could be a chance to look beyond menu pivots and pop-ups that extends to industry-wide betterment.

One newish shift? A belief that in collaboration, rather than competition is the way to keep the lights on. Yia Vang says Union Hmong Kitchen has benefitted from that spirit of do-it-togetherness—the restaurant was operating out of a trailer at Sociable Cider Werks, and for the winter months, Vang and his Hmong Kitchen menu are moving into Matty O'Reilly's Republic. (Sammy's Avenue Eatery will move into the Sociable trailer.)

"That's a person who's putting their money where their mouth is, not just saying, 'Hey, I hope we can all work together, I hope we can get through this.' It was him saying, 'I want us to get through this. I want you to get through this. How do we come together?'"

"My hope is that all of these inequities that we've been talking about in the

A HUGE SELECTION
of craft beer, spirits, and pizza.
Pinball, pool, foosball, darts and more!

Dubliner

2162 University Ave St. Paul
(651)646-5551 | website thedublinerpub.com

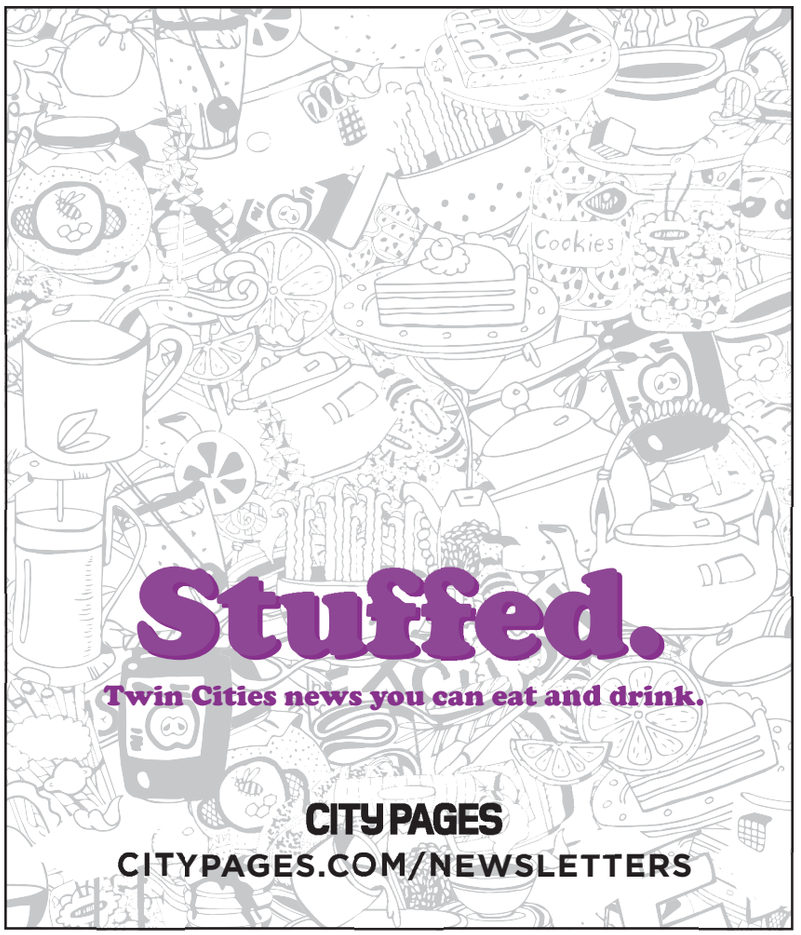
2020

Bentleyville®

November 21st - December 27th

Stay in PROCTOR

Book your rooms now
VisitProctor.com



Stuffed.

Twin Cities news you can eat and drink.

CITY PAGES

CITYPAGES.COM/NEWSLETTERS

Make Self Care & Wellness a Priority!

COME IN FOR OUR WEIGHT LOSS AND WELLNESS SERVICES

- Medically supervised weight loss
- 3D body scan tracking your progress
- Appetite suppressants
- Lifestyle change & exercise guidance
- Relaxation messages

Minneapolis Health Clinic PLLC

www.minneapolishealthclinic.com

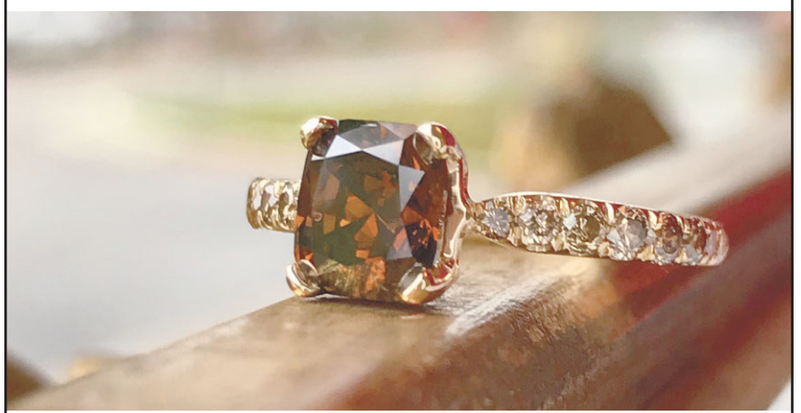
Call 763-496-5708
for all your health needs.

We Accept: HSA • Out of pocket payments • Insurance

We look forward to seeing you.

NEW GILD
JEWELERS

Extraordinary.



Your Trusted Jewelers

4300 S Upton Ave | Mpls, MN | 612.402.0561 | newgild.com

MEADOW RIDGE
SENIOR LIVING

Assisted Living & Memory Care

Second month complimentary upon lease signing and completed move in.
** Rent - Private Pay Only*

Located in the heart of Golden Valley, this charming boutique-style community offers a comfortable, engaging lifestyle with a supportive team committed to learning your needs and delivering quality care that upholds your independence.

RM MANAGEMENT

CALL TODAY AND SCHEDULE A TOUR!
651.706.3591

7475 Country Club Drive, Golden Valley
MeadowRidgeSeniorLiving.com

WFNU 94.1 FM
FROGTOWN COMMUNITY RADIO

MASK UP, MN

FROGTOWN COMMUNITY RADIO
WFNU 94.1FM
URGES YOU TO WEAR A MASK.

WE MUST ALL CONTINUE TO DO OUR PART. WEARING A MASK IS SIMPLE– NEARLY EVERYONE CAN DO IT. WHEN PAIRED WITH OTHER STEPS, LIKE STAYING SIX FEET APART, WASHING YOUR HANDS, AND STAYING HOME WHEN POSSIBLE, WE CAN STAY SAFE.

LISTEN ONLINE AT
WWW.WFNU.ORG

PLNT BSD
PLANT-BASED BOWLS

SMOOTHIE AND OAT BOWLS!

Visit us online where you can find apparel and gift cards
plntbsdbowls.com

Thurs-Sun 8:30 AM-2 PM
2216 3rd Street
White Bear Lake, MN

HOP & BARREL

6 PACKS AVAILABLE

310 2nd Street
Hudson, WI 54016

hopandbarrelbrewing.com

Vig HANDCRAFTED GUITARS

AFFORDABLE
NEW & USED
MUSICAL
INSTRUMENTS
AND REPAIRS

651.219.4941
VigGuitarShop.com
595 Snelling Ave N
St Paul, MN 55104

OAK EATERY

Lunch • Dinner • Weekend Breakfast

190 Westfalen Trail | Medina, MN 55340
763.478.3212 | OAKEATERY.COM

MINNESOTA'S BEST ETHIOPIAN FOOD!

DILLA
ETHIOPIAN RESTAURANT

FULL BAR!

$11 BUFFET!
THURSDAYS
11AM-4PM
SUNDAYS
11AM-3PM

DILLA'S ETHIOPIAN RESTAURANT · 1813 Riverside Ave, Mpls MN 55454 · (612)-332-2898

The Real Deal.

The Anchor
Fish & Chips

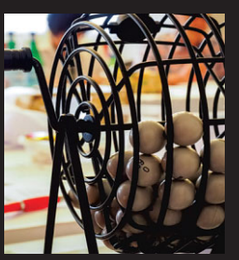
ONLINE ORDERS ONLY
www.theanchorfishandchips.com
302 13th Ave NE, Minneapolis, MN 55413

Scoreboard
BAR & GRILL

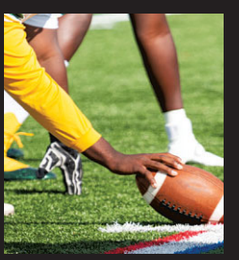
FOOD • DRINK • SOCIAL
5765 Sanibel Dr • Minnetonka • 952.935.6537
SCOREBOARDMN.COM

OPEN 7 DAYS A WEEK
Lunch, Happy Hour, Dinner, Weekend Breakfast

TEAM TRIVIA
Wednesday 8pm



BARGO
Saturday 2pm



WATCH BIG 10 & NFL FOOTBALL

Guidelines now allow 10 people per table.
Sanitation is our top priority. We are following all guidelines & are committed to keeping our guests safe. Offering contactless curbside pick up.

Reserve a table online at scoreboardmn.com or Open Table.

612-584-3690 | mamasheilashos.com
3744 Bloomington Ave, Minneapolis

Shorty & Wags®
CHICKEN WINGS

YOU CAN CREATE SHORTY & WAGS ORIGINAL CHICKEN WINGS IN YOUR OWN KITCHEN!

Inventory sale on our batter and seasoning!

ORDER ONLINE
shortywagswings.com/shop

WHERE TO EAT JUST GOT EASIER.

WHAT TO EAT JUST GOT HARDER.

STOCKYARDS
TAVERN & CHOPHOUSE

Dine In, Curbside & Delivery
STOCKYARDSTC.COM | 651.350.7743
456 CONCORD EXCHANGE S, SOUTH ST PAUL

the Bad Waitress
DINER ★ COFFEE SHOP ★ BAR

DINE IN, TAKE OUT & DELIVERY

FEATURING A FULL BAR FOR BREAKFAST, LUNCH & DINNER

*REDEEM THIS AD FOR A FREE
Espresso Drink, Specialty Coffee, Shake, Malt, Mocktail, Beer, Seltzer, Wine, Mimosa, Bloody Mary, Boozey Shake or Cocktail with the Purchase of a Breakfast, Lunch or Dinner Entrée.

Place and settle your order at the kiosk then present this ad to the food service attendant who will open and verify your order and apply the credit. *Purchase of one Breakfast, Lunch or Dinner entrée required. Limit one free beverage per ad. Must be 21 years old to redeem offer for alcohol. Offer is not valid with any other offers or promotions. Offer has no cash value, cash nor credit will be given. Offer valid for Dine-In only through 12/31/2020.

THEBADWAITRESS.COM | 612.872.7575
2 EAST 26TH STREET, MINNEAPOLIS, MN 55404

Chef Yia Vang at Republic

LAUREN CUTSHALL

restaurant industry for so long and said, 'Oh we don't have the time to change it, we don't have the money to change it'—I'm hoping this at least changes that," says Jimerson at Taco Cat. He wants to see more employee-owned restaurants, more cooperative restaurants, more small-scale, one-person, "not-in-a-restaurant restaurants." More things like CHX (and Taco Cat), where someone can open something without saddling themselves with an enormous lease and a ton of debt.

And what about those who don't own restaurants, but work in them? Jimerson continues: "People see their employees as people that should be grateful because they're getting paid. That relationship has changed. And is going to continue to change." (Look at the unionization efforts that rippled through the Twin Cities food and drink industry this summer.)

His prediction is already coming to fruition. At Petite León, there's an outward goal of creating a good culture. "We've been employees, and we've been in situations where it's stressful and it's daunting and it's toxic," Guzmán says. "Part of our process was, we want to have a place where when you come to work, you feel secure and feel safe."

They want to give employees insurance; they plan to implement a 20 percent service charge and eliminate tipping.The hope is to start everyone at $15 an hour, eventually getting them to $20.

"I would add that we want our employees to be part of the decision-making process and to have a sense of ownership," adds León's Travis Serbus. "This is an experiment, it's a total work in progress. But we really want to put our employees first."

And if you'd rather not have a boss? If you decide you are one of the wild ones who wants to become part of this industry's ongoing puzzle/tapestry/nightmare/community?

"It's probably going to be one of the best times for a cook to go out and start his own restaurant," says Serbus, echoing Brian Ingram's now-or-never take. "Equipment's gonna be cheap, and property's gonna be cheap. Landlords are starting to be more reasonable.

"It actually could end up being a very good opportunity for the industry, once we get over this," he continues. "And once we do, I suspect it's gonna be like the Roaring Twenties. People are gonna be out. They're gonna be hungry. The industry will come roaring back."

Largest FREE Restaurant in Minnesota

With 30 community meal sites in the metro and Greater Minnesota, you can get hot, fresh and free meals seven days a week at a Loaves & Fishes community meal site.

For a list of all our meal sites:
Loavesandfishesmn.org
612-377-9810
721 Kasota Ave SE, Minneapolis, MN

Loaves & fishes

All meals served to-go, drive, bike or walk on up

This ad is is funded by a grant from the Minnesota Department of Education, using funds from the Federal Coronavirus Relief Fund.

SOMETIMES... IT'S OKAY TO BE NOT N!CE.

Shop all of our products at shop.citypages.com

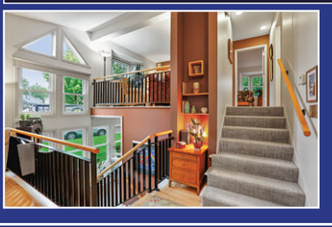
CITY PAGES

DESIRABLE END UNIT IN THE HEART OF THE
CEDAR-ISLES-DEAN NEIGHBORHOOD

3365 Saint Louis Ave
Minneapolis

2 BED / 3 BATH

Just steps from dining, shopping, trails, and lakes, this lovely home provides maintenance free living in the heart of a gorgeous neighborhood. Enjoy thoughtful architecture, hard wood floors, sound system, upper level suite, built-ins, gas fireplace, new carpet and zone heating. Come check it out!



Edina Realty

MARSHA BURGESON
612 - 749 - 2301
marshaburgeson@edinarealty.com

beyond the sale.
BURGESON GROUP

THREE ONE SIX

BAR + GRILL

Take-out Available

Happy Hour Daily

Outdoor Pub Curling

Weekly Bar Trivia

www.brookviewthreeonesix.com | 763-512-2320

316 Brookview Parkway S Golden Valley, MN 55426

The Basement Bar

CASINO

EVERY SATURDAY & SUNDAY 11AM-4PM

POKER • SPORTS BETTING* • HORSE RACING*

*Use your legal gambling apps such as
DraftKings, FanDual, TVG & TwinSpires.

NORTH LOOP • MPLS • BASEMENTBARMPLS.COM

THE GNOME

What's New

31 restaurants, curbside-pickup spots, and delivery joints that opened since COVID hit

BY EMILY CASSEL

Lots of places have closed since COVID-19 arrived in Minnesota... but a frankly shocking number of new spots have opened, too. (And more are getting announced all the time!)

From takeout tacos to walk-up window chicken tenders to michelada buckets, here are 31 newbies to try.

Surdyk's Sidebar

Consider it a brasserie with a twist. At Surdyk's new sit-down sidebar, you'll find littleneck clams in chili-cilantro broth in an homage to classic Moules Marinière, while steak frites come served with shallot-anchovy butter and a drizzle of Saba (the tangy, balsamic-adjacent Italian condiment). "We're also serving up classic bar fare, because we don't take ourselves too seriously," says catering director Emily Surdyk. "The beer-battered cheese curds with spicy honey are pretty incredible." *303 E. Hennepin Ave. Suite 2, Minneapolis; 612.379.3232, sidebaratsurdyks.com*

Bebe Zito

The name—Bebe Zito—is very cute. The logo—a tubby, tattooed tike in a baseball cap holding an ice cream cone—is also very cute. The story—couple stops at the storefront to get promo photos taken before appearing on *Twin Cities Live*, one surprises the other by popping the question right out front, they go on TV and surprise their friends and fam with the engagement news—I mean... it's enough to melt your heart like so much ice cream. And the flavors are super fun: One's got gochujang in it, another comes with chocolate-covered grasshoppers. (Yes: the bugs.) *704 W. 22nd St., Minneapolis; bebezitomn.com*

Young Man

"We'll fight this and do our best to keep the business running... till [we've] passed this pandemic together," Albert Kurniawan told City Pages in May. He and his wife, Zye, have kept that promise so far, serving up explosively fun and flavorful Hawaiian-ish dishes despite opening about a week before the order that closed Minnesota bars and restaurants. Order the octopus dumplings. *3752 Nicollet Ave., Minneapolis; 929-444-2705, youngmanmsp.com*

The Gnome

Remember how much of a bummer it was when the Happy Gnome closed last year? Well, ground zero of the Twin Cities' craft beer movement is back—this time as The Gnome. (We're all a little less happy than we were in 2019.) "As soon as I heard the Gnome had closed, I started pursuing it," says new owner Brian Ingram. And the spirit is the same: a low-key pub that serves high-key good food. Take a pull of the Instagram feed: You'll be making a reservation to get carved beef barbacoa

FRENCH MEADOW BAKERY & CAFE
OPEN FOR DINE IN!
Please call or visit opentable.com for reservations.
Takeout, Curbside Pickup, and Delivery Still Available!
1662 Grand Avenue, Saint Paul MN 55105 | 651.789.8870
2610 Lyndale Ave. S, Minneapolis MN 55408 | 612.870.7855

STIGMA
HEMP COMPANY
Voted Best MN CBD Shop
250 3rd Ave N • North Loop
FREE SHIPPING. NEXT DAY DELIVERY.
STIGMAHEMP.COM • @STIGMAHEMP

AT SARA'S TABLE
DULUTH, MN
EST 2002
WE COOK!
CHESTER CREEK CAFE
We Have It All!!
1902 East 8th St.
Duluth, MN
Online Ordering
(*WWW.ASTCCC.NET*)
Phone Ordering (218-723-8569)
Drive Through Pick Up
Gifts and Gift Certificates
Social Protection & Safety
for Indoor Seating
Vegan and Gluten Free Options
Homemade Desserts
Courteous Staff

Minnesota Gold and Silver Exchange is always buying!

FREE Evaluation And Cash Offers!

NEW Business in St. Louis Park
Striving to be the Best!
Located between Hwy. 100 and Hwy. 169
on Minnetonka Blvd. (Across from Erik's Bike Shop)
3001 Utah Ave. S. • 952.207.2095
will@mngoldsilver.com • mngoldsilver.com

We Make House Calls!

Licensed and Bonded by the State of Minnesota • 5 Star Rating • Private and Confidential • Our showroom is open to the public

COINS AND CURRENCY

- Silver Coins 1964 and Older
- Gold Coins 1933 and Older
- Silver Dollars - Morgan and Peace
- Large and small Coin Collections
- Kennedy Clad Half Dollars (1965-1970)
- Foreign Silver & Gold Coins
- Mint & Proof Sets
- Indian Head Cents
- Wheat Cents
- Liberty, Buffalo & War Nickels
- Old Tokens and Medals
- Red & Blue Seal Paper Money
- Large (Horse Blanket) Currency1
- National Currency
- Fractional Currency
- Silver and Gold Certificates
- Confederate Currency
- $500 & $1000 Bills

DO NOT CLEAN YOUR COINS
YOU MAY DECREASE THEIR VALUE

GOLD AND SILVER BULLION

- American Eagles
- Canadian Maple Leafs
- Krugerrands
- Gold Bars/ All Sizes
- Silver Rounds
- Silver Bars 1 oz, 10 oz, 100 oz, & 1000 oz
- Platinum Bars/ All Sizes
- Palladium/ Rhodium
- Sterling Coins and Bars

GOLD AND SILVER JEWELRY

- Dental Gold
- Scrap Gold, 10K, 14K, 18K, 22K
- Old Class Rings
- Wedding Rings
- Industrial Gold
- Broken Jewelry
- Antique Jewelry
- Platinum Jewelry
- Designer Gold and Silver
- High End Watches
- All Pocket Watches
- Sterling Jewelry
- Native American Jewelry
- Ceremonial Jewelry
- All Broken Jewelry
- Costume Jewelry

STERLING SILVER ITEMS

- Jewelry
- Silverware
- Flatware
- Holloware
- Candle Sticks
- Silver Knife Handles
- Antique Sterling
- Foreign Silver-800, 830 & 900
- Tiffany
- Any Broken Silver Items

COUPON

Bring In This Ad & Receive

$10 Bonus
on sold items of $100 to $300

$20 Bonus
on sold items over $300

CITY PAGES

HERE'S HOW IT WORKS

- Gather items of interest from your attic, safe deposit box, garage or basement. There is no limit to the items you can bring in to us.
- No appointment necessary.
- We will review your items. If you are interested in selling your items, we will make you an offer on the spot.
- If you decide to accept our offer, we will pay you on the spot in either cash or check.
- You get 100% of the offer with no hidden fees. Please come in for our offer!

TWIN CITY
UNDERWRITERS, INC.
HELPING FILL INSURANCE NEEDS SINCE 1968

Home of the SurePlan® Medicare System.

Medicare Suitability Tool

A Plan for your Lifestyle Needs
Offering peace of mind when making Medicare decisions

THREE|SIX|FIVE Partnership

Medicare Partner for Life
We are here to help; call or email us with questions

Guaranteed Yearly Review

Annual Review
Ensures your plan matches your life today and tomorrow

Twin City Underwriters, inc

is an independent insurance agency that represents the leading Medicare insurance companies. Their experienced and licensed agents are knowledgeable about the different types of Medicare Health plans.

Whether you are in the beginning stages of researching Medicare options or you are currently enrolled, the trusted team at Twin City Underwriters will provide support, guidance and peace of mind as you make Medicare decisions.

Call today for a free no obligation consultation at 651-488-0172.

Twin City Underwriters offers phone and safe face-to-face appointments at any of their three convenient office locations.

Main Office
2233 Hamline Ave. N Ste 615 | Roseville, MN 55113

Satellite Offices (by appointment only)
5874 Blackshire path | Inver Grove Heights, MN
7831 East Bush Lake Rd Ste 208 | Bloomington, MN

celebrating 50+ YEARS

info@tcunderwriters.com
www.twincityunderwriters.com

HALLOWEEN

Weekend at Uptown VFW

OCTOBER 30TH • TRICK-OR-VINGO

9pm Music Video Vingo Hosted by DJ Bob Party Unit
Free to Play! Tons of Prizes!

OCTOBER 31ST • MOVIE NIGHT

9pm Movie Start Time • Bring your interactive movie supplies!
Reserve table by 12pm 10/30 and be entered to win a $100 gift card!

$6 SPOOKY HALLOWEEN DRINK SPECIALS

NOVEMBER 1ST • BORDER BATTLE FOOTBALL

12pm Vikings vs Packers • Offering game day specials!
$5 Breakfast Sandwich • $3 Coors Lite • $3 Michelob Golden Light

Meet Me at Ballentine's for Breakfast, Lunch & Dinner!

BRUNCH
Sat & Sun 10am-3pm
Best Brunch in Uptown!

LATE NIGHT KITCHEN
Pizza, Breakfast Sandwiches, Wings, & More!

NEW MENU ITEMS!
Tacos, Pastrami Sandwich, Breakfast Sandwich, Burritos

RESERVATIONS REQUIRED | COVID COMPLIANT | FREE PARKING

www.uptownvfw.org • info@uptownvfw.org • 612.823.6233 • 2916 Lyndale Ave. S., Minneapolis, MN 55408
Monday-Friday 4pm-Midnight • Saturday-Sunday 10am-Midnight

and bone marrow pot pie after three flicks of the thumb. *498 Selby Ave., St. Paul; 651-219-4233, thegnomepub.com*

B.A.D. Wingz

These B.A.D. Wingz are G.O.O.D.A.S.H.E.L.L. Gerard Klass, the flavor genius behind Soul Bowl, is back in new Northeast digs, with another highly customizable menu that lets you pick from about a dozen sauces and rubs and dips and sides and snacks. Boneless or whole? Traditional or Southern fried? Small or large? Never has it been been so easy to have it your way. They've even got plant-based "Vings" for the vegetarian and vegan crowd. *519 Central Ave. NE, Minneapolis; 612 545 5059, badwingz.com*

ESB (East Side Bar)

Miss Ward 6? Here's some cool news: The restaurant that helped revitalize Payne Avenue is back! (Kind of!) ESB is in the same location (the former Hamm's brewery), with the same owner (Eric Foster), and some familiar faces (bartender Adam Oberle is back as GM). The menu's all new, but you'll find it's peppered with Ward 6 classics: The reuben! The fish 'n chips! The Ward 6 cocktail! It's a neighborhood pub with great food and local beer—"Plus an exciting mezcal program that comes from my time living in Oaxaca, Mexico," Foster says. *858 Payne Ave., St. Paul; 651-348-8450, esbstp.com*

B.A.D. WINGZ

Billy Sushi

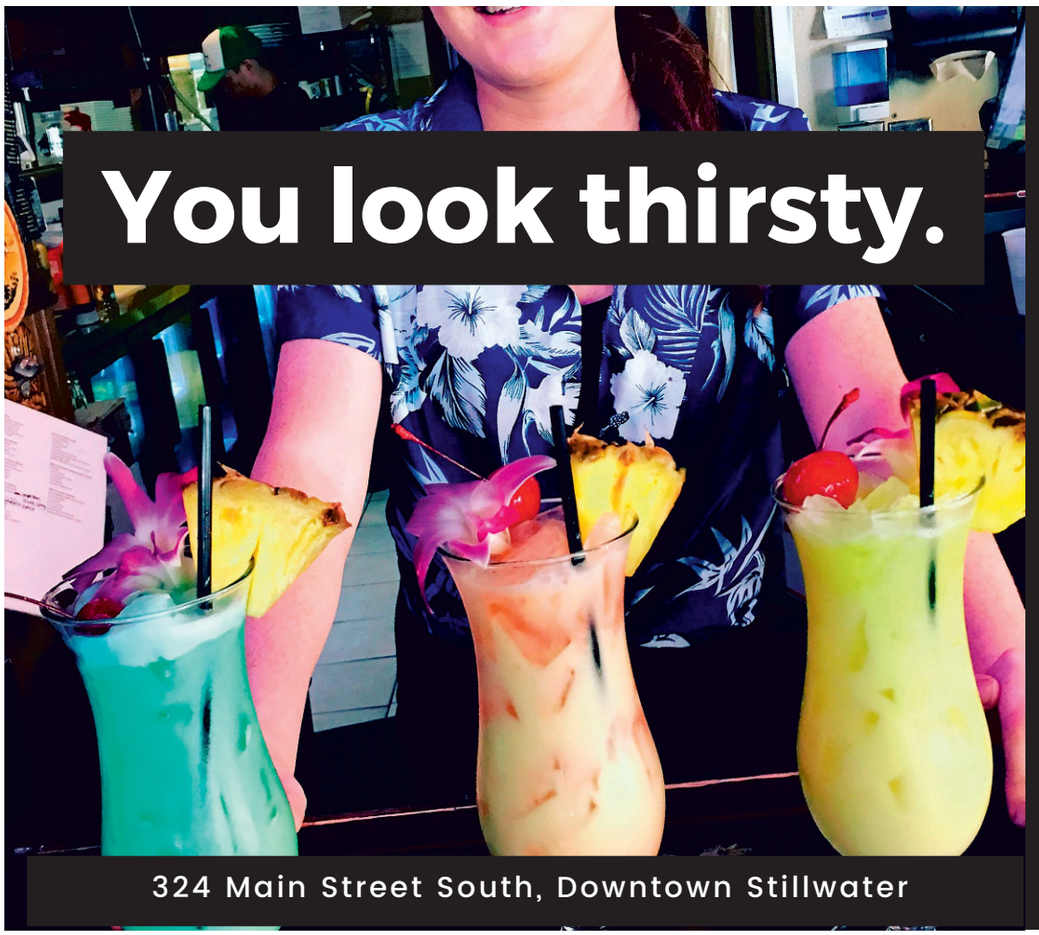
Chef Billy seems like the kind of person you wanna be buddies with. This guy repped the U.S. in the Global Sushi Challenge twice, founded Sushi Fix and Bibuta (both food trucks so successful they became brick-and-mortars), and used the pun "Sushi a-BILLY-Te" on the website for his new venture. The seasonal sushi at his North Loop namesake includes Silly Billy (spicy tuna and shrimp tempura wrapped with avocado and topped with four kinds of fish) and Mistletoe (soft-shell crab and spicy tuna topped with tuna, eel, snapper, salmon, avocado, and white tuna). It's extra in a real fun way. *116 N. First Ave., Minneapolis; 612-886-1783, billysushi.net*

Heather's

Heather Asbury says you can find a little bit of everything at her cute new Chicago Avenue eatery, which debuted just before Minnesota bars and restaurants had to close down. The longtime Lucia's manager breathed new life into the long-vacant Mario's space, with dishes driven by seasonal produce and a "fluid menu" that changes slightly every day. And speaking of everything, they're open for breakfast, lunch, and dinner, for patio dining or to-go via a convenient little walk-up window. *5201 Chicago Ave. S., Minneapolis; 612-445-8822, heathersmpls.com*

Okome House

Hide Tozawa calls the offerings at Okome House "Japanese comfort food," which feels like a natural fit for the chef who spent years honing Kyatchi's sustainable sushi program. And it truly is a comfort to have Tozawa's onigiri here in town. These rice balls—rice triangles, really—are pockets packed with flavors from tuna mayo to pickled plum. They're filling and fresh and



the TILTED TIKI
est. 2016
STILLWATER, MN

70+ Specialty Cocktails
Full Bar & Food Menu
Lots of Vegan Stuff Too
Live Music

Vibes so tropical, you'll think you're on vacation

324 Main Street South, Downtown Stillwater

thetiltedtiki.com | @thetiltedtiki

CLOTHING DRIVE!

Bring us your gently-used clothing and shoes and help make a difference in a veteran's life! No-contact drop-offs are available on Tuesdays and Thursdays between 9 AM and 4 PM.

ETS
Every Third Saturday

952-356-5116 | everythirdsaturday.com
4303 E 54th St | Minneapolis, 55417

Left Wing or Right Wing, we serve both.

FRANKIE'S

CHICAGO STYLE BAR & RESTAURANT

3556 WINNEKA AVE.
NEW HOPE MN | 763.545.7767
FRANKIESCHICAGOSTYLE.COM

FOLLOW US

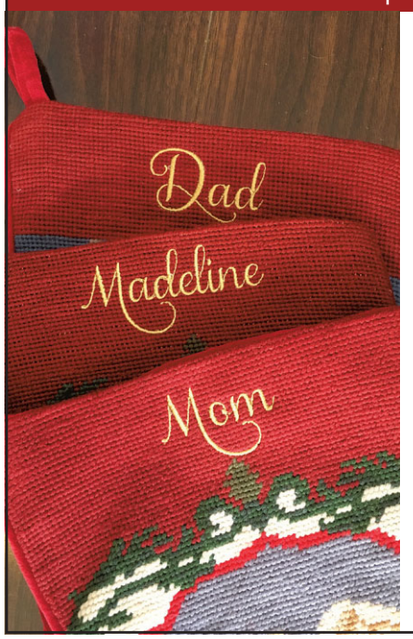
Follow Us for info on hip events, giveaways + VIP offers

@CityPagesStreet

@CityPages

TAILORS ON BLAKE

952-933-6585 | tailorsonblake.com
5706 W 36th Street | St. Louis Park 55416



It's not too early to think about the *holidays*!

Alterations, embroidery, and more!

★ SPECIAL THANKSGIVING CATERING MENU ★

DESIGNED FOR SMALL FAMILY GATHERINGS

THE REVIEWS ARE IN!

2020 Best New Restaurants
"Neighborhood Gem"
- Jason DeRusha
Minnesota Monthly Magazine

HEATHER'S MPLS

yelp ★★★★★

Google ★★★★★

5201 Chicago Ave, Minneapolis | www.HeathersMpls.com | 612-445-8822

Wear a mask

Get tested

Socially distance

Visit **staysafe.mn.gov** for updated Covid news.

MINNESOTA

STAY SAFE MN

unbelievably bank account-friendly; most are a cool $2.50. That should leave you with a little cash to get yourself a sweet snack from Okome House's assortment of Pocky, Hi Chews, and treat-yourself convenience-store staples. *4457 42nd Ave. S., Minneapolis; 612-354-2423, okome.house*

OKOME HOUSE

Casa Maria

The former home of Al Vento (RIP) has burst back to life as Casa Maria, where owners hope to share their Mexican heritage through food. Choose from tacos dished out on hand-pressed corn tortillas, classic dishes from tortas to chimichangas, and an array of seafood from marinated jumbo shrimp to fried whole tilapia. *5001 S. 34th Ave., Minneapolis; 612-200-8368, casamariampls.com*

Nixta

Asked what they'd like new customers to know about them, the crew behind Nixta replies: "You can have better tortillas, and we can help with that." The new-to-Northeast tortillaria from chef Gustavo Romero specializes in pre-order Mexican dinners and bags of beautiful, perfect, handmade, heirloom corn tortillas—the result of a recipe Romero's been honing for years. For the members of "Team Tortilla," "Our favorite thing is hearing people make the meal a tradition, and seeing and hearing people's own spin on how to put the food together." *1222 NE Second St., Minneapolis; nixtampls.com*

Burger Dive

Like burgers? Like dives? If so, you're in luck! (If not, it's entirely unclear why you're reading City Pages!) The burger bar in question got its start outta the Tony Jaros River Garden kitchen last year and opened up inside Rosedale Center's Potluck food hall not long after. They dove into West Seventh in August, where they're serving the time-tested triple-B menu: breakfast, brunch, burgers. Sorry, not a lot of seafood, even though it does come from Smack Shack owners Josh Thoma and Kevin Fitzgerald and chef Nick O'Leary... but they do have pull tabs! *731 Randolph Ave., St. Paul; 651-294-3240, burgerdivemn.com*

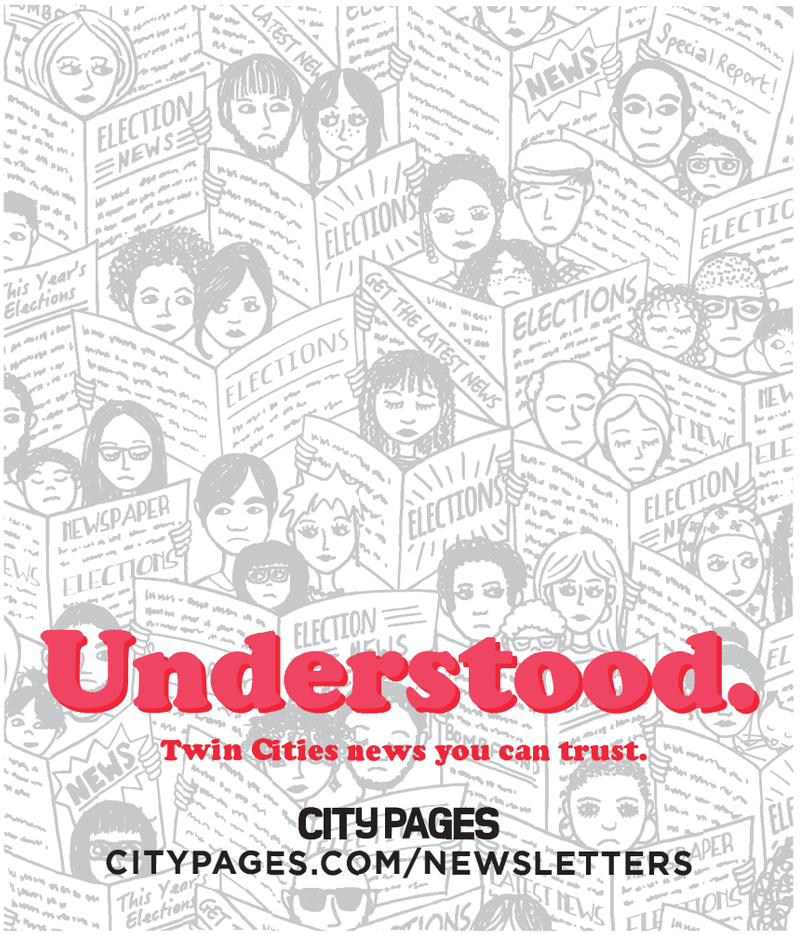
Taste of Rondo

What exactly is the taste of St. Paul's Rondo neighborhood? Apparently, it's bar-and-grill burgers-and-more, with a little bit of a Southern twist. Think shrimp etouffee, watermelon panzanella, Cajun catfish, and "Momma's Pot Roast" (available on Sundays only—Momma's got too much stuff to do during the week!). You're probably not flying right now, and Louisiana's a little far to drive. This is the next-best thing. *976 Concordia Ave., St. Paul; 651-348-2615, tasteofrondostp.com.*

The Birdhouse

Josh and Nell Currey Dykhuis are a retro duo, so when the husband-wife team behind this Robbinsdale newbie learned the city had its biggest population in 1970, they went full flower power. At the Birdhouse, the decor is delightfully throwback, and on the menu you'll find classic American comfort food—burgers, brats, and curds—all served on vintage stoneware that matches the mood. Well, mostly classic American comfort food: "The chef snuck in some mussels with lardons and salmon salad with yuzu vinaigrette," Josh quips. *4153 West Broadway*

Tono
pizzeria + cheesesteaks
NEW LOCATION
OPENING MID-
NOVEMBER!
1580 Saint Clair Ave, St. Paul, MN
www.tonomn.com



Understood.

Twin Cities news you can trust.

CITY PAGES

CITYPAGES.COM/NEWSLETTERS

DRAGON WOK

Fresh, Fast Asian Delivery

MENTION THIS AD FOR FREE DELIVERY

ORDER ONLINE

DRAGONWOKDELIVERY.COM

OR BY PHONE

612-886-1185

805 E 38TH STREET, MPLS, MINN. 55409

SUNDAY 12–8PM • MONDAY-SATURDAY 11:30A–9PM

UPTOWN LOBBY

DAILY CRABBY HOUR

WEEKEND BRUNCH SPECIALS

PATIO HEATERS FOR THE WINTER-HEARTY

GRANADA THEATER

LIVE STREAM FOOTBALL AND EVENTS

LIVE MUSIC

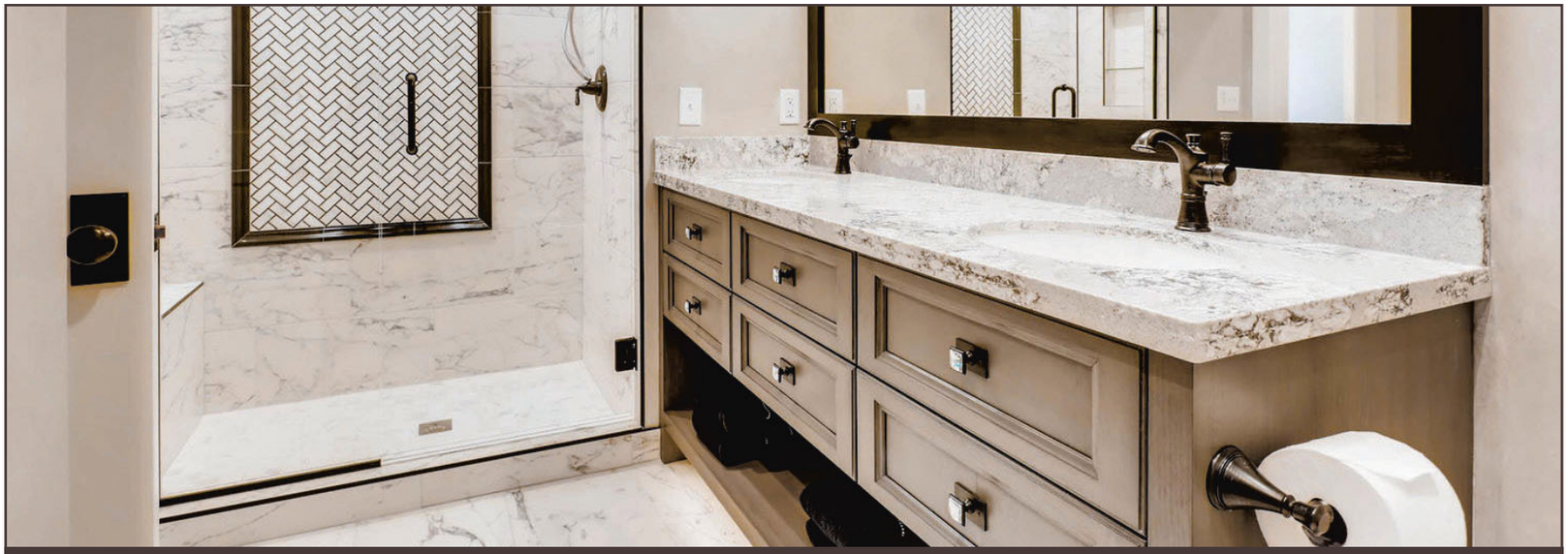
WEEKLY TRIVIA BEGINNING IN NOVEMBER

DINNER THEATER EVENTS

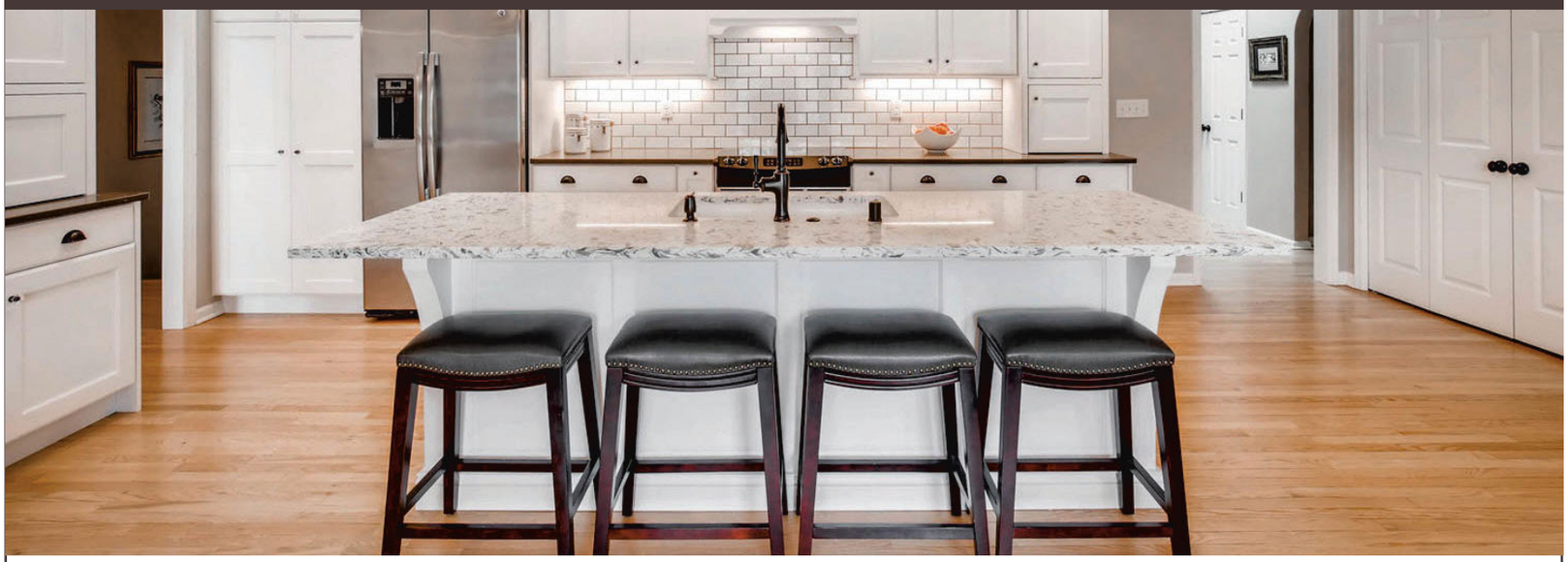
UPCOMING LIVE CHEF POP UPS & RESTAURANT TAKEOVERS

OUR RESTAURANT AND EVENTS ARE SOCIALLY DISTANCED. ALL ITEMS ARE SINGLE USE. WE SANITIZE BETWEEN USE AND FOG AFTER EVENTS. OUR NEW HVAC SYSTEM IS SET PER STATES HIGHEST RECOMMENDATIONS WITH MEDICAL GRADE HEPA FILTERS CHANGED OFTEN. PARKING IS AVAILABLE AT THE FORMER CALHOUN SQUARE PARKING LOT AND TO THE NORTH AT THE RAINBOW PARKING LOT.

CALL TO BOOK YOUR NEXT SOCIALLY DISTANCED EVENT OR WEDDING: 612-439-2558N | GRANADAMPLS.COM



We Design. We Supply. We Remodel.



Let us help YOU with your *KITCHEN & BATH REMODEL*!

SATOREE
KITCHEN & BATH

Find out more at **SatoreeKB.com**

St. Louis Park, MN 55416 • 612-823-0022 • info@SatoreeKB.com

WENDY'S HOUSE OF SOUL

Wendy's House of Soul

Ave., Robbinsdale; 763-205-9668, thebirdhousemn.com

Yeah Yeah Taco

The team behind Zettas, the sandwich shop that made us realize a person could in fact become fanatacal about flatbreads, recently launched Yeah Yeah Taco out of the same small Eat Street footprint. And if you're at all prone to indecision, good friggin luck choosing between the slow-cooked, tangy, just-spicy Salsa Macha Chicken Taco (Yeah Yeah) and the fluffy, house-made ricotta and dreamy tomato jam and bacon on the Number Six (Zettas). It's so good that Yeah Yeah—which was at first a weekend-only pop-up—is now a six-day-a-week affair. *2424 Nicollet Ave., Minneapolis; 763-310-2136, yeahyeahtaco.com*

Wendy's House of Soul

You think you've had a rough year? Wendy Puckett was shot in the face with a pellet gun, then lost her lease in north Minneapolis, and is, like all restaurant owners, trying to navigate a pandemic. And still, there's a little bit of soul in everything chef Puckett makes, from the crispy-crunchy tots dusted in soul seasoning to the SoulRolls—eggroll-wrapped, deep-fried creations that ya just gotta try. Do that at the new Wendy's House of Soul in Minneapolis's Harrison neighborhood, which opened up last month. *1825 Glenwood Ave., Minneapolis; 612-800-4535, youvebeensouled.com*

CHX

These tendies are the real deal, y'all. The Twin Cities-raised trio of Frederick Huballa, Shawn Edwards, and Marques Johnson thought we needed a to-go joint specializing in fried chicken and biscuits that also prioritized local ingredients. And it sure looks like they were right: The line at CHX (which operates out of the Pourhouse kitchen in Uptown) sometimes stretches down the block as folks fiend over the kickass, crispy tenders, crinkle-cut fries, and show-stealing biscuits from Penny's Coffee pastry chef Shawn McKenzie. *2923 Girard Ave. S., Minneapolis; 612-759-1787, chxmsp.com*

Lake City Sandwiches

Another in the g-g-g-ghost kitchen trend, Lake City Sandwiches operates out of the Nightingale building on Lyndale. From 11 a.m. to midnight daily, Lake City serves up sammies both hot and cold, all on house-made focaccia. Nightingale and Lake City chef-owner Carrie McCabe-Johnston says that right now she's crazy about the mushroom sandwich: roasted shrooms, chopped giardiniera, and fermented cashew paste. Basically: "I took the flavors of a muffuletta and made it vegan." But the most popular is the porchetta—that's the one that started the business in the first place. *2551 Lyndale Ave. S., Minneapolis; lakecitysandwiches.com*

Rosalia Pizza

Sometimes, we dream of perfect pepperoni cups. The crispy crunch of those little edges. The tiny pools of grease. The salty, savory bliss of it all. The new pizza shop from Martina and Colita's Daniel del Prado trades in these platonic-ideal pep discs, plus a selection of Argentinian-style pizza (fugazza) and small plates. You can

Alary's BAR EST. 1949

LATE NIGHT FOOD RETURNS
Full Menu Daily 4pm-1am
Dine In/ Carry Out
Delivery/ Online

St. Paul's Original Sports Bar

139 7th St E | St Paul, MN | alarys.com
Follow us

NEIGHBORHOOD healthsource
612-588-9411
neighborhoodhealthsource.org
4 clinics, 1 mission

Affordable primary care for patients of all ages
in N & NE Minneapolis & the N Metro

- Physical/wellness exams
- Chronic disease management
- Sexual & reproductive health
- Telehealth visits available
- Flu shots
- COVID-19 testing
- Behavioral healthcare & substance use counseling

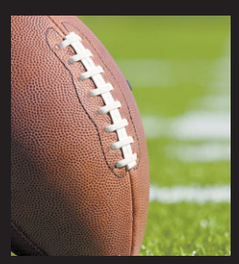
No insurance? No problem! No insurance required, public/private insurance accepted. Sliding fee discount available.

JJ's Clubhouse
sports bar & grill
ON 394 - MINUTES FROM DOWNTOWN MINNEAPOLIS
6400 Wayzata Blvd • Golden Valley • 763-595-8771
JJSCLUBHOUSEMN.COM

OPEN 7 DAYS A WEEK
Lunch, Happy Hour, Dinner, Weekend Breakfast

TEAM TRIVIA
Tuesday 7&8pm

BINGO
Saturday 2pm



WATCH BIG 10 & NFL FOOTBALL

Guidelines now allow 10 people per table!
Sanitation is our top priority. We are committed to keeping our guests safe while following all guidelines. Offering contactless curbside pick up.

Call for reservations!

1 LOCATION
9 RESTAURANTS
ENDLESS OPTIONS
The Shops at West End

we
westend
THE SHOPS AT WEST END | 394 & 100
theshopsatwestend.com

CRAVE American Kitchen & Sushi Bar • Jimmy John's
Punch Bowl Social • Raku Sushi & Lounge • Rojo Mexican Grill
ShowPlace ICON Theatres • The Local • The Loop • Yard House

COASTAL SEAFOODS

find it all in Linden Hills' old Rose Street Patisserie space that abuts Martina—convenient! *2811 W. 43rd St., Minneapolis; 612-345-5494, rosaliapizza.com*

Coastal Seafoods Cafe

There's nothing quite like the new Coastal Seafoods in the Twin Cities... and maybe the Midwest? The fish market, founded in 1985, made the move to bigger digs this summer. The expanded space (just across the street from their old home) is more than a market—now they've got a school where folks can take classes on sushi techniques or oyster shucking and a cafe highlighting Coastal's treats from the deep: lobster rolls, tuna melts, salmon reubens. "It's a really fun, truly food-centric store that we really hope, post-COVID, can become a community gathering space for all things seafood," says Coastal's Keane Amdahl. *2007 E. 24th St., Minneapolis; 612-724-7425, coastalseafoods.com*

Nashville Coop

Some like it hot. Nashville Coop likes it scorching. The food-truck-turned-brick-and-mortar landed in St. Paul in September, and folks have been flocking to get their hands on these strips and sammiches since. The chicken is crispy, juicy, and streamlined—we've gotta guess the small menu helps brothers Kamal and Arif Mohamed pack the heat into truly tear-inducing concentrations. (Yes, there is a not-hot MN Nice option if you've got tender taste buds.) *300 Snelling Ave., St. Paul; nashvillecoop.com*

Woodfired Cantina

If we had to pick the most beautiful combination of four words possible, "micheladas by the bucket" might be it. This newbie in St. Paul's Keg and Case Market has 'em, customizable by style (jalapeño shrimp, chili lime, "Woodfired special") and beer (Corona, Modelo, Pacifico). There's also a whole-ass lunch, brunch, and dinner menu that'll take you from tacos (2 for $9) alllll the way to a 30-ounce El Jefe Tomahawk ($99). *928 Seventh St. W., St. Paul; 651-999-3959, woodfiredcantina.com*

Bricksworth Beer Co.

Burnsville's newest brewery is actually Burnsville's newest pizzeria—at least for now. But check it out: The pizzas here (a little Detroit pan, a little Chicago deep dish, and a dash of Minnesota bar pie) are being made by Angelo Pennacchio, who helmed dearly departed CP fav Bar Luchador before the pandemic hit. The owner is Cooper Johnson, whose parents own BlackStack Brewing, and Bricksworth's head brewer, Steve Snyder, comes by way of Fair State. In other words, though the brewery is only open for takeout pies and wings until the licensing goes through, it's a pedigreed place... get those weekend pizza pre-orders in now before the beer starts flowing in earnest. *12257 Nicollet Ave., Suite B, Burnsville; bricksworth.square.site*

Breizh Crêperie

Would you have guessed that crepes and cider are as natural a pairing as peanut butter and jelly, or milk and Oreos? Apparently they are—at least in France's Brittany region. "When we eat crepes we don't drink wine or beer—we drink cider," Breizh Crêperie's Claire Corvaisier, a Brittany native, told us earlier this month. Now you can, too, thanks to her new crêperie nestled inside Minneapolis Cider

Young Man
EST 2020
IT WAS ALL A DREAM
Offering Curbside Pick Up and Gift Cards!
929.444.2705 • youngmanmsp.com
Mon-Fri: 4-8pm • Sat: 1-8pm
Sun: 1-7:30pm

WINTER HOLIDAY PROMO!
Oct 31st-Dec31st 2020
Spend $70, earn $10 gift card
Spend $100, earn $20 gift card
Get a free soda with a meal purchase on Halloween.

FROZEN, READY-TO-BAKE
ISLES BUN & COFFEE
28th & Hennepin in Uptown

Hampden Park Co-op
NATURAL STORE & MORE
You don't have to be the biggest to be a Beacon.
The smallest Co-op in the city celebrating 30 years in this great community. Be a part of Hampden Park Co-op history by purchasing the commemorative 30 year pin for only $5.00 (While supplies last.) For more information please scan CODE below. Thank you.
www.hampdenparkcoop.com

6415 HWY 10 • Ramsey
Corner of Sunfish & Hwy 10

AURELIO'S IS PIZZA

763-323-1049
aureliospizza.com

FULL BAR • PATIO
2 for 1s on Bar Drinks
from 3-6pm
PULL TABS AND E-TABS
sponsored by ARAA #98049

SEW BIZ
Est. 1981
TAILORING

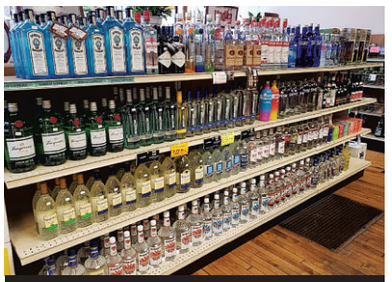
We're creating custom face-masks during Covid-19!

Bring in your desired face-maks apparel, and we'll create it for you!

706 Building • 706 Second Ave S, Suite 145
Minneapolis, MN, 55402 • 8:30-5:30 M-F

LAURINE A. LEWIS
(612) 332-6364

threadiva@gmail.com



SELBY WINE & SPIRITS

Your local neighborhood liquor store! Beer, wine, spirits, & more!

651-602-0500
778 Selby Ave | St Paul

Cracked floors or walls?

Replacing your concrete is expensive - repair it instead with DBS! Our environmentally friendly PolyLevel lifts and levels sinking slabs. We're your local experts for cracked and bowing foundation walls, too!

Fix it right with DBS!
- Interior & exterior concrete
- Sinking & cracked garage floors
- Cracked & bowing walls
- Leaky basements
- Nationally-backed warranties
- Great financing options available

CONTACT US FOR A FREE ESTIMATE
612-216-1121
www.DBSRepair.com
DBS thumbs up for integrity!
FOUNDATIONS
BASEMENTS
INSULATION

DANCE - GYMNASTICS - FIGURE SKATING - THEATER

STEP 'n STRETCH

BURNSVILLE
952-882-8300

MINNETONKA
952-591-1040

ARDEN HILLS
763-785-0600

ANNIVERSARY SALE
NOVEMBER 6TH - 8TH

30% OFF FRIDAY & SATURDAY
20% OFF SUNDAY

www.stepnstretch.com

LESS CALORIES, HEALTHIER FATS

✓Offering Omega-3 healthy bacon, sausage, chops, ribs and more

✓Omega-3s in our pork are equal to that of fish

✓Higher in unsaturated fat than our competitors

Tollefson Family Pork

Free Shipping at
TollefsonFamilyPork.com

tollefson.meats@gmail.com

Minnesota-Made pork!

GET ALLERGY TESTING TODAY

Conquer Your ALLERGIES!

We provided allergy testing through Nationwide Allergy™ which can detect 120 allergies including;

- **72 environmental** allergies
- **40 food** allergies
- **7 stinging insect** allergies
- **Latex** and **penicillin** allergies.

Call or Text 763-496-5708
for ALL your healthcare needs.
OR send us a message from our website or FB!

Minneapolis Health Clinic PLLC
www.minneapolishealthclinic.com

KENDALL'S

TAVERN & CHOPHOUSE

Dine In & Curbside Pick-up

CELEBRATE THANKSGIVING WITHOUT THE MESS THIS YEAR. ORDER A THANKSGIVING MEAL KIT TO GO AT KENDALLSTC.COM!

KENDALLSTC.COM | 763.755.1234 | 12800 BUNKER PRAIRIE RD NW, COON RAPIDS

We Are Here To Help You

Powers of Attorney • Health Care Directives • Trusts & Wills

These documents are important more than ever at this time.

During this unprecedented time we are **providing free telephone or video conferences** in lieu of in-person initial consultations while still offering the same level of professional service.

Trusted and Experienced Estate Planning Lawyers

We have been helping people with their estate planning for almost 40 years. Our lawyers will help you create a plan that is right for you.

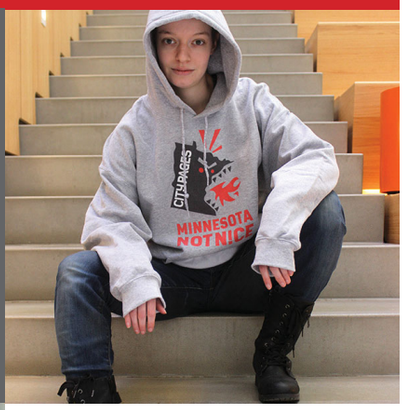
Contact our office today!

Johnson Law Group, P.A.
6465 Wayzata Blvd., Ste. 304
952.443.6560
Johnsonlawgrouppa.com

JOHNSON LAW GROUP, P.A.

WINTER IS COMING. ARE YOU READY?

SHOP

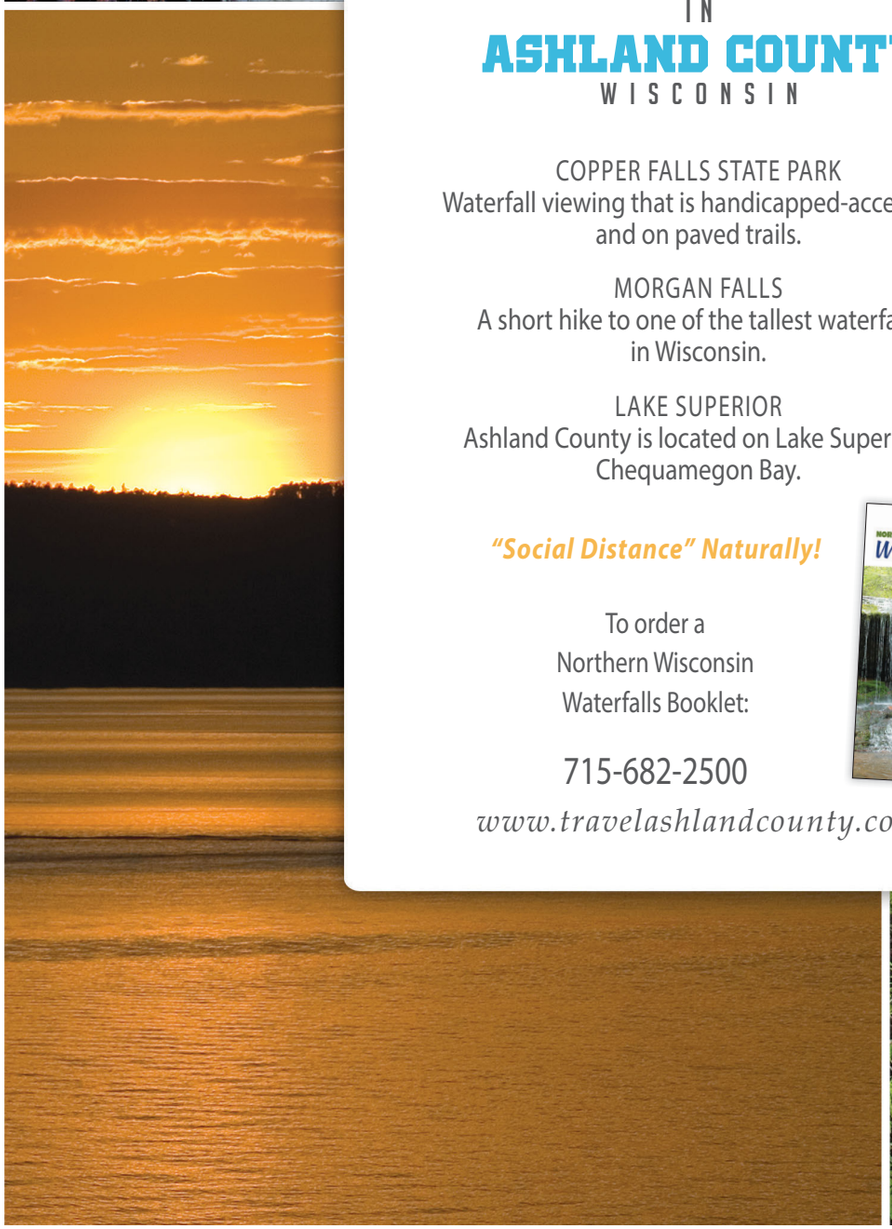


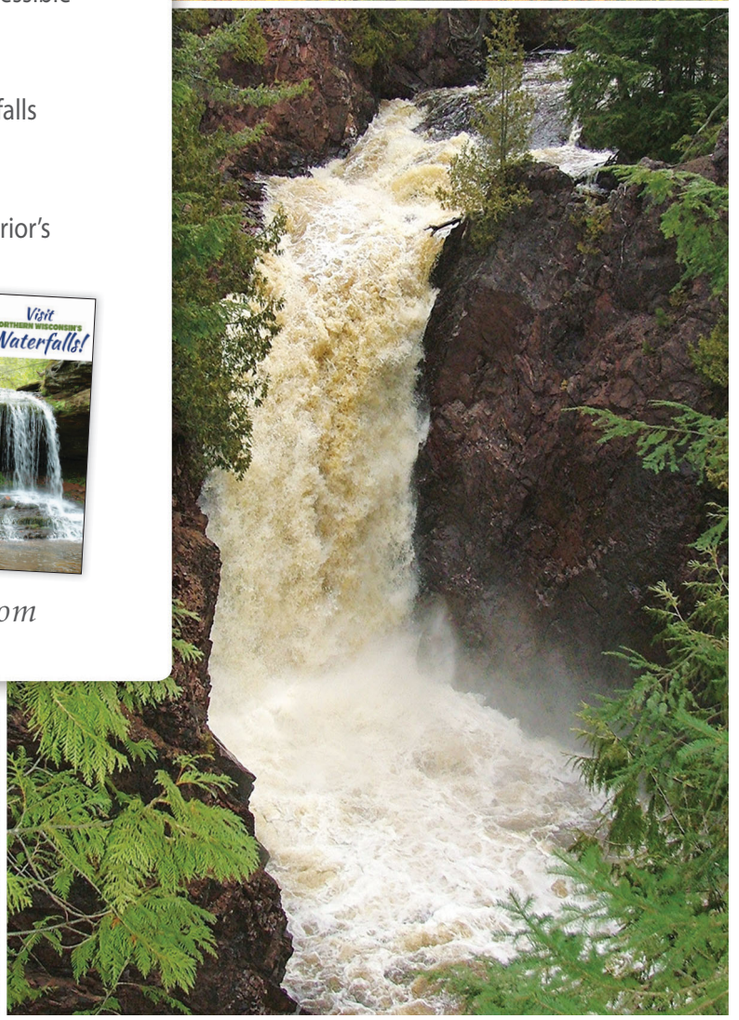
CITY PAGES

TODAY

Get your winter gear here!

shop.citypages.com





COME FOR OUR

WATERFALLS
AND LAKE SUPERIOR!
IN
ASHLAND COUNTY
WISCONSIN

COPPER FALLS STATE PARK
Waterfall viewing that is handicapped-accessible and on paved trails.

MORGAN FALLS
A short hike to one of the tallest waterfalls in Wisconsin.

LAKE SUPERIOR
Ashland County is located on Lake Superior's Chequamegon Bay.

"Social Distance" Naturally!

To order a
Northern Wisconsin
Waterfalls Booklet:

715-682-2500

www.travelashlandcounty.com

Co. *701 SE Ninth St., Minneapolis; minneapoliscider.co*

Smokin' Ninjas Food Truck Lounge

Look deep within your heart and ask yourself: What is it you crave right now? Is it a poke bowl? Deep-fried sushi on a stick? Texas BBQ? Oh perhaps pasta? Smokin' Ninjas can help you out—yep, with all of that. The concept from two food truck owners—Ninja Sushi's Sachoua Vang and Smoke Session BBQ's Houa Vang—brings their menus together under one roof, and invites a rotating cast of other food truck favorites to guest-chef in the space. Ya really can have it all (soon, at least: they've closed for now and are going through a review with the city). *879 Rice St., St. Paul; facebook.com/smokin.ninjas*

Pyramid Pizza & Grill

Sometimes you want to build your own pizza, and like any good pizzeria, Pyramid—which took over the former Red's Savoy space on Hennepin earlier this year—lets you do that. (They've also got a selection of house specialty pies.) But sometimes you go to pick out toppings and notice the menu also has rice dinners—curry chicken, jerk chicken, Philly steak—and you think, "Hmm, I did eat pizza three times already this week." We're not saying we've done this, per se, but uh... for those who have, Pyramid lets you pivot, too. *2329 Hennepin Ave. S., Minneapolis; 612-377-3422, pyramidpizzamn.com*

Pillbox Tavern

St. Paul's Pillbox takes its name from the turn-of-the-century stadium where the Saints played baseball. But this is more of a take-me-out-to-the-puck-game situation: It's located in the same building as The Wild's practice facility. Unfortunately there's nothing on the menu by the name of "Zamboni Burger," but they do have a trio of juicy lucys, and if you're looking for a way to invoke a third sport, they've got football brunch from 10-3 on Sundays. (Sorry in advance about the Vikes.) *400 Wabasha St. N. #220, St. Paul; 651-756-7566, pillboxtav.com*

Petite León

James Beard Award honoree Jorge Guzmán—who made his mark on Minneapolis at the too-short-lived Surly Brewer's Table—is back, this time in the former Blackbird space in Minneapolis's Kingfield neighborhood. Petite León opens this weekend, takeout-only, with a menu of tastebud treats tailored to-go that includes lamb meatballs, red chile pozole, and a truly sinful-looking double cheeseburger. And it comes with a little bird bonus, too: Pollo Pollo al Carbon, Guzmán's family-style adobo-chicken concept, will also operate outta the Lion's den. *3800 Nicollet Ave., Minneapolis; petiteleonmpls.com*

Moonflower Pizza

French Hen's breakfast-and-lunch operation recently added a nighttime sibling. Moonflower's a carry-out-only, alley-pickup sort of pizza speakeasy. (Speakcheesy?) And the menu boasts showstopping specialty pizzas like Le Frenchie (cream, brie, sausage, caramelized onions, thyme, and pecorino crumbles) alongside staples like cheese, veggie, and a Margherita. There's a vegan pie, too! It's open 5 to 9 p.m., Thursday to Sunday... but if this little moonflower blossomed into some sort of all-day, every day situation, we'd in no way complain. *518 Selby Ave., St. Paul; 651-222-6201, frenchhencafe.com/moonflower-pizza*

Bellecour Bakery

Gavin Kaysen made the call to close Bellecour's Wayzata bistro and bakery in July, but the latter of the two has risen again—not unlike the dough in pastry boss Diane Moua's dreamy kouign-amann. Bellecour Bakery at Cooks now operates out of the Cooks of Crocus Hill space in the North Loop (right across from chef Kaysen's other eatery, Spoon and Stable). Here, you can snag Moua-made croissants, breads, cookies, and crepe cake, from 7 a.m. to 5 p.m. Monday through Friday and 8 a.m. to 5 p.m. Saturday and Sunday. *210 N. First St., Minneapolis; bellecourbakery.com*

Good Times Pizza

Good Times saw some historically Bad Times before opening earlier this year. Between lagging HVAC repairs and a serial window-smasher who wouldn't leave the place alone, it took Franz Gilbertson two additional years to open. And when the bar-pie pizzeria finally did open, in February, it was only to face down a pandemic a month later. "I had really envisioned Good Times being a lot more of a neighborhood watering hole that also happened to make these style pizzas—incidentally, you know?" he told us earlier this month. Luckily, those crispy, perfect pizzas are well worth taking out... and we might just have a very cool neighborhood watering hole to look forward to down the line. *322 W. 38th St., Minneapolis; 612-354-3589, goodtimespizzampls.com*

HAAG COMPANIES INC.

The one stop shop for ALL your landscaping needs

Contractors & Homeowners
haagcompanies6025@gmail.com

LANDSCAPE & CONCRETE CENTER
A HAAG COMPANY

landscapeandconcrete-center.com

- Keystone Retaining Wall Systems
- Borgert Pavers
- Cement Block
- Decorative Rock
- Concrete Tools
- Landscaping Tools
- Natural Stone
- Jackson Wheelbarrows
- Stihl Power Equipment
- Wacker Power Equipment
- MK Diamond Products
- Stucco Products
- Boulder Creek Products
- London Stone

313 W 61st St.
Minneapolis, MN
P - 612.866.0430
F - 612.866.8642

KLIER'S
nursery & garden center
A HAAG COMPANY

KliersNursery.com

- Firewood & Accessories
- County Retaining Walls
- Concrete Steppers
- Sod
- Topsoil
- Mulches
- Decorative Rock, Boulders, Natural Stone
- Garden Chemicals
- Mowers
- Trimmers
- Other Power Equipment
- Flowers & Perennials
- Firewood
- Christmas Trees
- Greens

We Sell New, Used and Repair:
Toro • Lawn Boy • Echo

PICK UP OR SAME DAY DELIVERY SERVICE

5901 Nicollet Ave S.
Minneapolis, MN
P - 612.866.8771
F - 612.866.2156

magnuson sod

MagnusonSod.com

- Fresh Sod cut daily
- Rock
- Black dirt
- Mulches
- Driveway class 5

PICK UP OR SAME DAY DELIVERY
LARGE OR SMALL ORDERS

5901 Nicollet Ave S.
Minneapolis, MN
P - 612.869.6992
F - 612.866.8398

SCHAFER EQUIPMENT
EST. 1958

Schaferequipment-company.com

Tools & Equipment for Concrete & Masonry Industry

- Gilson Mixers
- Bartell Power Equipment
- Masonry Tools & Equipment
- Husqvarna Concrete Saws
- Diamond Blades
- Jackson Wheelbarrows
- Metabo Parts Drill
- LB White Heaters
- Dryer Vibrators
- Wacker Power Equipments
- MK Diamond Products
- Arbor Tech Mortar
- Saw •Forms

LARGE SELECTION OF SALES & RENTAL
Concrete Stamps • Tools

6025 Pillsbury Ave S
Minneapolis, MN
P-612.861.2260
F-612.869.8021

Jerry's
HOME & GARDEN PLACE

Jerrysgardenplace.com

Provides plants, Shrubs, Trees, Landscaping, Hardware and Supplies, Yard Decor, Seeds, Garden Chemicals, Flowers & Perennials, Firewood & Accessories, Fresh Cut Sod Daily, Top Soil, Mulches & Decorative Rocks & Boulders.

PICK UP OR SAME DAY DELIVERY

Jerry's Home & Garden Place

4381 Nicols Road
Eagan, MN
P - 651.454.5311
F - 651.454.1395

Serving the metro area for generations.

CUSTOM MADE SLIPCOVERS
Affordable 3rd Generation Quality
Call, Text, or Email for a FREE QUOTE
612-280-1553
slipcoverman@slipcoverman.com
Discounted Fabric 25% - 30% OFF
SLIPCOVERMAN.com

FREE
citypages.com/
promotions/free-stuff

SHANTYTOWN
BAR & GRILL
BLOOMINGTON'S NOT-SO-LITTLE
LITTLE SECRET.
WINNER!
BEST DIVE BAR
Viewer's Choice
WCCO
WINNER!
BEST BURGER
Bloomington
Sun Current
Open For Dine In with Limited Occupancy
& Social Distancing
8512 Pillsbury Ave South · Bloomington, MN • (952) 881-7223 find us:

Sweet
Meal Deal
Rocky Rococo
PIZZA AND PASTA
Large, 1-Topping Pan Pizza
2 - Orders of Breadsticks
1 - 2 Liter or 4 - Reg Drinks
1 - Sharing Bag of
Feed Your Family
For Only:
$25.99
TM & © Mars, Inc. Used under license
*price and participation may vary by location - while supplies last

Rocky Rococo
PIZZA AND PASTA
DELIVERY OR CARRYOUT
ORDER ONLINE AT:
ROCKYROCOCO.COM
7540 Brooklyn Blvd
Brooklyn Park
763-560-5451
Download on the App Store
GET IT ON Google Play
Rocky's
Gift Cards
For Everyone
on Your List

SUPER LUNCH
Super Slice & Regular Drink
$5.99
Online Code: CP11S1C
rockyrococo.com
Present coupon when ordering. Not valid with other offers.
PLU 23400 Expires: 12/31/20 CP1120
DINNER FOR 2
Small, 2-Topping Pan Style Pizza
$9.99
Online Code: CP11A3
rockyrococo.com
Extra cheese excluded. Present coupon when ordering.
Not valid with other offers. Addt'l toppings at reg price.
PLU: 26411 Expires: 12/31/20 CP1120
LOADED LARGE
Large, 3-Topping Pan Style Pizza
$17.99
Online Code: CP11L9A
rockyrococo.com
Extra cheese excluded. Present coupon when ordering.
Not valid with other offers. Addt'l toppings at reg price.
PLU: 22900 Expires: 12/31/20 CP1120
PIZZA & WINGS
Large, 1-Topping Pan Style Pizza
& Order of Wings
$22.99
Online Code: CP11F8
rockyrococo.com
Extra cheese excluded. Present coupon when ordering.
Not valid with other offers. Addt'l toppings at reg price.
PLU: 22700 Expires: 12/31/20 CP1120
BUY 2 & SAVE
Feeds 8-12
2-Large, 1-Topping Pan Style Pizzas
$26.99
Online Code: CP11F3B
rockyrococo.com
Extra cheese excluded. Present coupon when ordering.
Not valid with other offers. Addt'l toppings at reg price.
PLU: 24811 Expires: 12/31/20 CP1120
BIG DEAL
Feeds 12-14+
2-Large, 1-Topping Pan Style Pizzas
& Order of (28) Breadsticks
$36.99
Online Code: CP11F1C
rockyrococo.com
Extra cheese excluded. Present coupon when ordering.
Not valid with other offers. Addt'l toppings at reg price.
PLU: 25811 Expires: 12/31/20 CP1120

Need help?

Despite our name, we're available by phone and login.

- Free, anonymous professional counseling
- No insurance needed
- Services for Spanish Speakers
- LGBTQ-Friendly

Walk•In Counseling Center

For counseling clinic hours and how to access:
612-870-0565
Walkin.org

Bring the Tea House Home!

With a Remote Gongfu Tea Experience

Particpants each receive a beautiful Chinese tea set for two and an ounce of seasonal tea. Zoom in for a private introduction to Asian tea culture, mindfulness and the changing flavors of tea when prepared in manners that are centuries old. Escape stress by staying home!

Advanced Booking Required 5 - 12 Participants per Session
www.northeastteahouse.com gabrielle@northeastteahouse.com

Got Matcha?

NTH mills fresh matcha daily on a granite mill imported from Japan, right here in NE Minneapolis!

Okumidori - Asahi - Samidori - Mill City Blend

In-Store - 20g Tins - Monthly Subscriptions - Gift Sets - Shipping

www.northeastteahouse.com 224 E Hennepin Ave Minneapolis

THOUGHT HEALING

Thought Healing is dedicated to the promotion of life, prosperity, and health!

Our services include kemetic yoga, kemetic reiki, and aura photography!

662-633-7315
thoughthealing.info
thoughthealing@gmail.com

AN ATOPIC DERMATITIS (ECZEMA) RESEARCH STUDY

Volunteers, ages 2 and older, are needed for a research study of an investigational topical medication being conducted at the Minnesota Clinical Study Center located in New Brighton, MN.

- IF YOU OR YOUR CHILD ARE 2 YEARS OF AGE OR OLDER AND HAVE BEEN DIAGNOSED WITH ATOPIC DERMATITIS (ECZEMA) WE HAVE A STUDY THAT INVOLVES 7 VISITS TO OUR CLINIC.
- QUALIFIED PARTICIPANTS WILL BE SEEN BY A BOARD CERTIFIED DERMATOLOGIST
- PARENTAL (OR LEGAL GUARDIAN) CONSENT IS REQUIRED FOR ALL PARTICIPANTS UNDER THE AGE OF 18.
- QUALIFIED PARTICIPANTS WILL BE REIMBURSED FOR THEIR TIME AND TRAVEL

MINNESOTA CLINICAL STUDY CENTER

119 14th Street NW, Suite 250
New Brighton, MN 55112
Steven Kempers, M.D.
For more information, please call 763-571-4200

Stock up on holiday essentials, like *time with family.*

This year, as much as we've all had to adjust to being apart in different ways,
the support of our customers has made us feel more connected than ever to the neighborhoods we serve.
We were with you yesterday, are here for you today and will be there for you tomorrow.
Thank you for enabling us to continue to bring you the joy of good food. And from our family to yours,

Happy Holidays.

KOWALSKI'S
MARKETS

11 Twin Cities Locations | WWW.KOWALSKIS.COM

THIS IS HALLOWEEN

There are plenty of spooks and spectres in town this week

BY JESSICA ARMBRUSTER

The presidential election is about a week away. Are you scared yet? Let's pass the time with something less terrifying: Halloween. Also this week? Mia's "Foot in the Door" is back after 10 years.

GETTY

Twin Cities Horror Fest

Now in its ninth year, the Twin Cities Horror Festival has grown exponentially in popularity each season, bringing theatergoers a variety of scares ranging from subtle, psychological productions to full-on bloodbaths. This year, despite the horrors of 2020, the show will go on... on YouTube Live. "Moving the festival online comes with a set of new challenges," says co-artistic director Nissa Nordland. "With the virtual medium, we constantly evaluate how to make a terrifying experience translate through the screen. How do we scare you from the safety of your own couch?"

You'll be able to discover how they answered these questions this week when a total of five new works premiere over the course of three evenings. The roster includes a reading of *The Retelling*, a work-in-progress musical slated to fully launch at the 2021 festival. Winding Sheet Outfit's *When Your Love Sets You On Fire* tells the true tale of Bridget Cleary, "a victim of the last witch burning in Ireland." There's also a ghastly cabaret hosted by Leslie Vincent, an anthology of short horror flicks ranging in content from campy to creepy, and *Confirmation Bias*, a psychological horror story starring Lauren Anderson and Heather Meyer.

As for tickets, the event is moving to a pay-as-able model. "We chose a 'PWYC' model to reduce barriers and increase access to our online platform," says Ryan Lear, executive director at TCHF. "With this model, 80 percent of festival ticket and pass sales will go directly to the producing artists creating this unique work." Any donation gets you access, but the suggested rates are $15 per show, $55 for the evening, and $120 for an all-weekend pass. You can throw them a bone and find more details over at tchorrorfestival.com. 6 p.m. to midnight each evening. **October 29-31**

JXTA Jack-O-Lantern Plaza Takeover

Normally, Juxtaposition Arts' outdoor plaza is a play area for skateboarders and graffiti artists. This Friday, however, the organization will be turning it into a celebration of art, with pumpkins as the canvas. Folks will bring their original creations to the square to be judged for a chance to win cash prizes. Pumpkins can be carved or painted, and will be on display at the party. Masks are required, obviously, and there will be candy and other treats. You'll need to sign up to submit a Jack-o-Lantern, and this party is limited to 30 people at a time to ensure safety. Register at juxtapositionarts.org. 5:30 to 7:30 p.m. Free. Juxtaposition Arts, 2007 Emerson Ave. N., Minneapolis. **October 30**

Dark Fatha Release Party

Barhopping in big crowds just isn't going to be a thing this year. There is, however, some fun to be had, including Bent Brewstillery's Halloween-themed beer party. Dark Fatha is a limited-quantity American imperial stout, aged in bourbon barrels, that the Roseville brewpub/distillery serves on special occasions. Try it this Saturday, or opt to travel through history by ordering a flight that features Dark Fatha varieties from 2017, 2018, and 2019. Also on tap will be the 2020 version of the Brewer's Reserve Dark Fatha, made with macadamia nuts and toasted pecans, and aged in a barrel for 10 years. If you're more of a cocktail person, try the Fatha's old fashioned, or a drink made with J.A. V, a locally made beet sugar vodka. Show up in your finest Halloween garb if you're inclined to do so; a costume contest starts up around 8 p.m. Free. Noon to midnight. Bent Brewstillery, 1744 Terrace Dr., Roseville. **October 31**

Howl-o-Ween

You may feel too old to dress up for Halloween, but your dog never is. See this principle in action at Sociable Cider Werk's canine-themed party for All Hallow's Eve. So put the taco, Batman, or mermaid costume on your pup, and head out for a pint. The (mask wearing, socially distant) crowd promises to be cute AF, with bartenders judging the top looks for prize packages. Oh, and no worries if you want to dress up, too: Humans are encouraged to celebrate the holiday, even if there will be no people prizes awarded today. Be sure to check in with staff by 2:45 p.m. to participate. Free. 1 to 3 p.m. Sociable Cider Werks, 1500 Fillmore St. NE, Minneapolis. **October 31**

Foot in the Door 5: The Virtual Exhibition

In 1980, the Minneapolis Artist Exhibition Program (MAEP) decided to organize the first "Foot in the Door" show at the Minneapolis Institute of Art. The criteria to submit work were simple: The maker had to be local, and the piece could be no bigger than one cubic foot. The inaugural show was a hit, featuring 740 artists.

Since then, this event has been a once-a-decade opportunity that has grown exponentially. The most recent show, in 2010, featured nearly 5,000 works. Expect a similar turnout in 2020, with media in every shape and form. That includes paintings, photography, sculpture, video work, and installation—all adhering to that 1' by 1'/one cubic foot rule.

There is, however, one major change this year: "Foot in the Door," which typically boasts gallery walls filled within an inch of their lives, is moving to the virtual realm in 2020. Still, this is a rare chance to see what creatives are up to right now in Minnesota. You can find more info at new.artsmia.org. **November 1 through January 10**

SAVE the DATE

CITY PAGES

SLEIGH the holidays

From gift ideas to food & drink suggestions, we've got you covered this holiday season!

Browse the online marketplace with hundreds of businesses and local shops, get inspired with new food & drink ideas, or take in how-to demonstrations, and more, all without leaving your home.

going live on

NOVEMBER 11, 2020

Minnesota Gold and Silver Exchange

ALWAYS BUYING

NEW Business in St. Louis Park

Striving to be the Best!

Located between Hwy. 100 and Hwy. 169 on Minnetonka Blvd. (Across from Erik's Bike Shop)

3001 Utah Ave. S.

952.207.2095

will@mngoldsilver.com

mngoldsilver.com

HOW IT WORKS

- Gather items of interest from your attic, safe deposit box, garage or basement. There is no limit to the items you can bring in to us.
- No appointment necessary.
- We will review your items. If you are interested in selling your items, we will make you an offer on the spot.
- If you decide to accept our offer, we will pay you on the spot in either cash or check.
- You get 100% of the offer with no hidden fees. Please come in for our offer!

Change is Good | EXPLORE SILVERCREST

BRIGHTONDALE - New Brighton, MN | 651.633.6484
GLOBAL POINTE - Golden Valley, MN | 763.278.8000
KINGSLEY SHORES - Lakeville, MN | 952.435.8002
KINGSLEY PLACE - Lakeville, MN | 952.435.8002
MEADOWOOD SHORES - New Brighton, MN | 651.633.6484
PARKSHORE - St Louis Park, MN | 952.925.6231
SHOREWOOD - Rochester, MN | 507.252.9110
SILVERCREEK ON MAIN - Maple Grove, MN | 763.955.1750
SUMMIT PLACE - Eden Prairie, MN | 952.995.1000
VILLAGE SHORES - Richfield, MN | 612.861.1186

INDEPENDENT LIVING • ASSISTED LIVING • DEMENTIA CARE • RESPITE

STAR TRIBUNE

THOUGHT CONTROL

The Roots' Black Thought doomscrolls through history on *Streams of Thought, Vol. 3*

BY KEITH HARRIS

How many 47-year-old rappers can you say are rhyming better than ever?

Theoretically, rap is a craft that an MC can hone over the course of a lifetime. In practice, different skills are celebrated in different eras, and what sounds exhilarating one moment soon becomes mockably dated. This can have as much to do with capital as it does art—fashion masquerading as avant-gardism—and the need for younger rhymers to prove their elders obsolete. Whether in anticipation or response to this, classicists overestimate the value of older approaches to the form and seek to preserve them. The upshot is that styles are either discarded or calcified before they're fully explored.

At its best, the latest EP from Black Thought, *Streams of Thought Vol. 3: Cane and Able EP*, sidesteps this dilemma. As the MC for the Roots, the man born Tariq Trotter has occupied an unusual position in rap. We expect the MC to claim top billin' and fight off all comers, but Thought has been, by necessity and perhaps by nature, a team player, adapting his gifts to whatever concept his band is exploring and ceding the spotlight to Questlove, the showman of the group, its leader and fulcrum. As a result, Black Thought has sometimes been slightly under-noticed (a strange thing to say about a guy who appears on *The Tonight Show*) and, consequently, his skills have sometimes been slightly overrated by his defenders.

I mention Trotter's rep not because it's as important an issue as the online hip-hop fans who compulsively debate GOAT lists insist, but to show why he can sidestep the problems facing many rap elders. Unlike other middle-aged MCs, he doesn't have to compete with his own legacy, and he's not defined by a particular era that he dominated. He has no *Reasonable Doubt* or *It Takes a Nation of Millions to Hold Us Back* to compete against in the present.

And though plenty aggressive on the mic, Thought's still a reluctant star. A debut solo album was scrapped in 2001, its tracks integrated into the Roots' *Phrenology*. A later collaboration with Danger Mouse was shelved, and other projects have been rumored over the years. Then a 10-minute freestyle on Funkmaster Flex's Hot 97 show in late 2017 unexpectedly went viral, and so he's stepped out solo over the past few years—though "eased out" might be a better way to put it. His 2018 EP *Streams of Thought, Vol. 1* was, at 17 minutes, not even twice as long as the freestyle, and its title flaunted its improvisatory shapelessness; he followed it up later that year with *Streams of Thought, Vol. 2*—just 23 minutes.

If its predecessors seemed to be testing the waters without making too many waves, *Streams of Thought Vol. 3: Cane and Able* arrives with some anticipation, and demonstrates slightly more ambition. As with the earlier volumes, Thought entrusts the beats to a single producer. (That seems in character as well, placing himself at the mercy of an individual.) 9th Wonder helmed *Vol. 1*, Salaam Remi its sequel, and, in this case, Sean C, who made his name with Puffy's Hitmen, takes the reins. At 34 minutes, *Vol. 3* is the longest in the series, and it's also the most fleshed out of the three.

That's for better and worse. *Vol. 3* begins with Thought's voice ominously downpitched, the resulting baritone recalling both Houston screw music and George Clinton's spoken intro on "Maggot Brain," a resemblance underlined by some heavy Funkadelic guitar from Andy Attanasio, as Native American activist/songwriter John Trudell quietly skewers Columbus's inhuman ideology. Three tracks feature occasionally enticing, occasionally distracting hooks from Portugal.The Man. And the paradox of Black Thought, who has always rhymed like a loner in the midst of a crowd, comes to the fore on "Good Morning," where he tag-teams with Pusha T and Killer Mike while Swizz Beatz adds a chorus, and when Schoolboy Q appears on "Steak Um."

But regardless of guest features or adornments, the focus remains on the individual skills of the man who declares, "If I'm a walking institution, I'm an HBCU." He balances rap-for-rap's-sake virtuosity and politically engaged topicality, whether dexterously stringing together resonant "or" sounds on a line like "But historically, the authorities been morally bankrupt" or catching you up short with a simple "What's the worst they can do to you? I bet my mama know."

The EP builds up to "Thought vs. Everybody," a three-minute showcase of the best Black Thought has to offer. He declares himself "half Masta Killa and half Hugh Masekela" and leaves the ignorant to Google for knowledge, and seeks wisdom in aphorisms like "life is like a tree that falls/In the woods, even with iPhone footage to see it." He darts between present and future, enacting the illusion of spontaneity, as though compulsively doomscrolling through history. Yet no matter how frantic his flow it retains a nimble grace; no matter how dark his subject he illuminates it with his technique. In these rhymes, art emerges as an insufficient form of reparations for centuries of horror that haven't yet ended, but also a form of defiance.

Today's trap favors an often-spare style, accentuating rhythm, flow, and space over wordplay, and in this context, virtuoso lyricism like Thought's can be embarrassing because it flourishes a mess of excess. Look, I fully acknowledge that there's nothing remarkable about a middle-aged white guy getting excited by the work of middle-aged rappers, just as there's nothing remarkable about younger music fans putting their elders out to pasture. But I also believe that some battles don't need to be fought.

FREE WILL ASTROLOGY

>> By Rob Brezsny

ARIES (March 21–April 19): Reed Galen is an American political consultant who has worked long and hard for conservative causes. But in next week's election, he opposes conservative Donald Trump, whom he regards as an authoritarian tyrant. He writes, "Democracy is on the ballot. It's a binary choice between good/bad, honorable/dishonorable, healthy/sick, forward/backward. There has been nothing like this in our lifetimes." If you've read my words for a while, you know I'm a connoisseur of ambiguity and uncertainty. I try to see all sides of every story. But now I'm departing from my tradition: I agree with Reed Galen's assessment. The American electorate really does face a binary choice between good and bad. I also suspect, Aries, that you may be dealing with a binary choice in your personal life. Don't underestimate how important it is that you side with the forces of good.

TAURUS (April 20–May 20): Taurus politician Dan Coats has belonged to the conservative Republican Party all his adult life. He served in the US Congress for 24 years, and later as President Donald Trump's Director of National Intelligence. Since leaving that office, Coats has criticized his ex-boss. He has said, "Trump doesn't know the difference between the truth and a lie." In accordance with astrological omens, I urge you to be fiercely non-Trump-like in the coming weeks. It's crucial to the welfare of you and yours that you tell the whole truth.

GEMINI (May 21–June 20): Many stories that were popular long ago are still studied today. One example is the ancient Greek myth of Orpheus and Eurydice, originally told during the first century BC. Another is Homer's epic tale the Odyssey, which harkens back to the sixth century BC. I have no problem with learning from old tales like these. It's important to know how people of previous eras experienced life. But for you in the coming months, I think it will be crucial to find and tell new stories–tales that illuminate the unique circumstances that you are living through right now.

CANCER (June 21–July 22): I'm surprised when I hear that fans of Donald Trump enjoy my horoscopes. My political views, which are deeply aligned with my spiritual philosophy, have always been very progressive. And I've never hidden that fact. How can someone who appreciates my ideas also like Trump, a vile bully who has unleashed enormous cruelty and chaos? If you yourself are a Trump fan, I understand that after reading the preceding words, you may never read my words again. But I need to follow my own astrological advice for us Cancerians, which is: Be bold and clear in expressing your devotion to the ideals you hold precious. For me that means supporting Joe Biden, an imperfect candidate who will nevertheless be a far more compassionate and intelligent and fair-minded leader than Trump.

LEO (July 23–Aug. 22): Dionysus was the ancient Greek god of drunkenness and ecstasy and madness. His followers were inclined to immerse themselves in those states. Yet as historian Robert Parker points out, Dionysus himself "was seldom drunk, seldom mad." His relationship with his consort Ariadne was "dignified and restrained," and "smiling tranquility" was his common mood. I recommend that in the coming weeks you act more like Dionysus than his followers–no matter how unruly the world around you may become. The rest of us need you to be a bastion of calmness and strength.

VIRGO (Aug. 23–Sept. 22): Virgo military expert Jim Mattis enlisted in the US Marine Corps when he was 19 years old. Forty-three years later, having been a Marine all his adult life and a general for six years, he retired. Later, he served under President Donald Trump as the US Secretary of Defense. After leaving that position, Mattis testified that Trump was "dangerous" and "unfit," adding that Trump "has no moral compass." Be inspired by Mattis, Virgo. Do your part to resist the harmful and unethical actions of powerful people who affect you. Be extra strong and clear in standing up for integrity.

LIBRA (Sept. 23–Oct. 22): "Feeling too much is a hell of a lot better than feeling nothing," declares Libran author Nora Roberts. I trust you will see the wisdom of that perspective in the coming weeks. On the downside, there might be some prickly, disorienting feelings arriving along with the rich flood of splendor. But I'm convinced that most of the surge will be interesting, invigorating, and restorative–although it may take a while for the full effects to ripen. And even the prickly, disorienting stuff may ultimately turn out to be unexpectedly nurturing for your soul.

SCORPIO (Oct. 23–Nov. 21): Scorpio politician Joe Biden wasn't my first choice for President of the United States. During the selection process, I championed his opponents Elizabeth Warren and Bernie Sanders. But now I support Biden wholeheartedly. He has several policies I don't agree with, but on the other hand I know it's critical that we Americans ensure he replaces the appalling, corrupt, incompetent Trump. In the coming days, I advise you Scorpios to also consider the value of wise and pragmatic compromise in your own sphere. Don't allow a longing for impossible perfection to derail your commitment to doing what's right.

SAGITTARIUS (Nov. 22–Dec. 21): The United States has suffered terribly from COVID-19. Of all the world's countries, it has had more cases and more deaths. Why? One major reason is President Donald Trump. He has consistently downplayed the seriousness of the disease, has advocated many unscientific cures, and has been lax and erratic in supporting the therapeutic measures that virtually all epidemiological experts have recommended. It's no exaggeration to assert that Americans will reduce their coronavirus misery by electing Joe Biden as president. In this spirit, and in accordance with astrological omens, I invite you to meditate on how you could reduce any and all of your own personal suffering. The time is right. Be ingenious! Be proactive!

CAPRICORN (Dec. 22–Jan. 19): "By my love and hope I beseech you," pleaded philosopher Friedrich Nietzsche. "Do not cast away the hero in your soul! Hold holy your highest hope!" That's always good advice, but it's extra crucial for you now. You will generate good fortune for yourself by being in close connection with the part of you that is bravest and wisest. The people whose lives you touch will have a special need for you to express the vitalizing power of intelligent hopefulness. More than maybe ever before, you will be inspired to cultivate your heroic qualities.

AQUARIUS (Jan. 20–Feb. 18): I've been writing my horoscope column for a long time, and it has evolved dramatically. One aspect that hasn't changed is that every four years, I've endorsed a candidate for the president of my home country, the United States. Another unchanging aspect is that I regularly reveal my progressive views about political matters. Some people who have only recently discovered my writing express dismay about this. "I don't want politics with my horoscopes!" they complain. But the fact is, politics have permeated my horoscopes since the beginning. Now I urge you to do what I just did, Aquarius, but in your own sphere: If there are people who are not clear about who you really are, educate them.

PISCES (Feb. 19–March 20): "The worse the state of the world grows, the more intensely I try for inner perfection and power," wrote Piscean author Anais Nin during World War II. "I fight for a small world of humanity and tenderness." I encourage you to adopt that perspective for the rest of 2020. It's an excellent time to respond boldly to the outer chaos by building up your inner beauty. I also suggest this addition to Nin's formula: Call on your resourceful compassion to bolster the resilience of your closest allies.

freewillastrology@freewillastrology.com

© Copyright 2019 Rob Brezsny

CITY PAGES
WEEK ENDS FRESH
SINCE 1979
FOLLOW US
@CITYPAGESSTREET
@CITYPAGES
#CITYPAGES

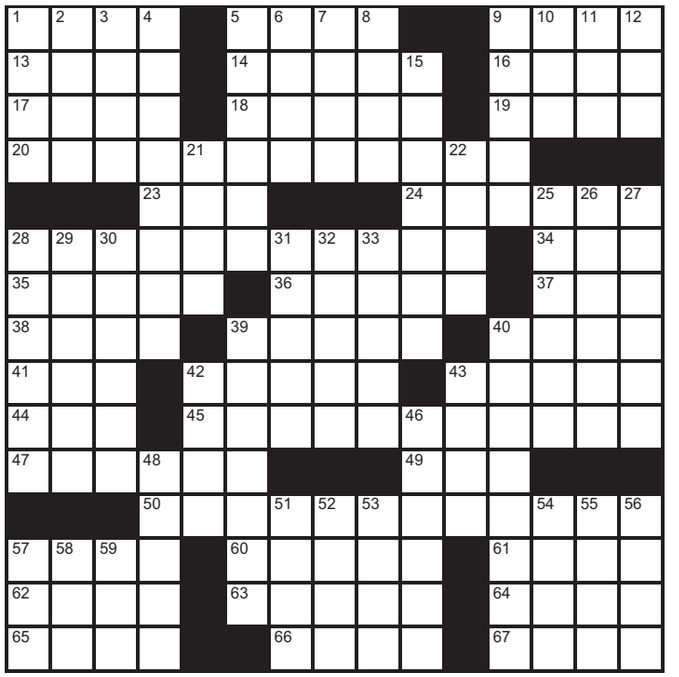
FOCI MINNESOTA CENTER FOR GLASS ARTS

2213 Snelling Ave
Minneapolis, MN 55418

CLASSES
STUDIO RENTAL
GROUP EVENTS

Visit www.mnglassart.org
for more information

CROSSWORD



SMALL CHANGE

BY BRENDAN EMMETT QUIGLEY

Across

1 "Lay All Your Love On Me" group
5 "Breaking Bad" actress Gunn
9 Canvas sneaker brand
13 Shared funds
14 "To say the ___..."
16 Supermodel who runs the annual Fashion Without Limits competition
17 Seep (out)
18 Bobby who won the Indianapolis 500 in three different decades
19 Feature of lo-fi sound
20 Closest star to our sun
23 "Cuomo Prime Time" channel
24 Bubble up?
28 With 45-Across, see the course of action all the way through, and a hint for this puzzle
34 ___ favor
35 Pied-à-___
36 Post-championship events, sometimes
37 Clean Air Act administrators: Abbr.
38 "Star Wars" character who asks "Aren't you a little short for a storm trooper?"
39 Participants in some slams
40 Tiny bits of energy
41 Trippy sheets
42 Shavetail, in slang
43 Timed to a T
44 Weenie
45 See 28-Across
47 Opening band's allotment
49 Close friend
50 Beater or seeker, e.g.
57 Ehud's successor, fondly
60 Make use (of)
61 Ultraviolence
62 Sign up
63 Make a bust?
64 On par with
65 Done for
66 Coloring agents
67 Brace on the farm

Down

1 Each
2 Unsophisticated slob
3 Nincom
4 Manager of the 2018 World Series-winning Red Sox
5 Certain college booster
6 First name in German New Wave
7 Just developing
8 Floating in the ocean
9 Fermented milk drink
10 It doesn't fly in Australia
11 Buffer between army forces: Abbr.
12 Speaks sloppily?
15 Classless individuals
21 Subject heading
22 Spanish kings
25 Quick impression
26 Goose and Maverick's story
27 Wiped out
28 "I guess that's fine"
29 "Honest Thief" star
30 Kids' art displayer
31 Logician's project
32 Cow, goat, sheep, etc., follower
33 Observant person
39 Ottawa chief whose name was used by a car company
40 Little Boy carrier
42 Made some inventions
43 October birthstone
46 Picked things
48 Cephalopod's squirting
51 Spot in the man cave?
52 Grant of Hollywood
53 Busy bee's spot
54 She's an Ono
55 He coached opposite Frank in the 2020 NBA finals
56 Superstar chef Redzepi
57 Costco rival
58 Busted person's promise
59 Recyclable container?

Last Week's Answer

N	T	S	B			O	H	O	H			B	R	A	M
Y	M	C	A			N	O	D	U	H		Y	A	L	E
C	Z	A	R			B	R	I	T	A		E	M	I	T
		B	O	U	R	N	E	S	R	U	B	B	E	R	
			R	N	A				A	N	Y	O	N	E	
M	A	D	D	E	N	C	O	U	R	S	E				
A	L	E	E			D	U	P	R	E	E		F	A	B
R	O	A	R	S			T	A	I		R	I	O	J	A
X	E	D			A	C	U	R	A	S		L	I	A	R
			F	L	I	P	T	H	E	B	O	A	R	D	
T	H	R	O	A	T				E	M	S				
H	O	A	R	D	I	M	M	U	N	I	T	Y			
R	U	N	G			E	R	A	T	O		Y	O	L	K
E	G	G	O			S	E	R	I	F		O	W	I	E
W	H	E	T				S	E	L	F		U	L	N	A

THE CARE YOU NEED FROM THE COMFORT OF YOUR OWN COUCH.

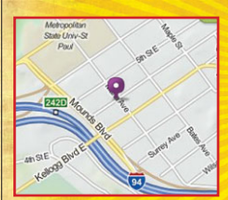
Now Offering Telehealth!

FamilyTree Clinic.org

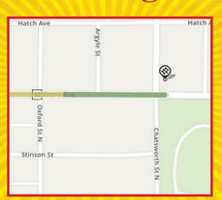
CALL OR TEXT: 651-645-0478

Duke's Cars & Towing

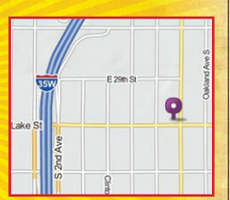
Auto Repair • Collision Repair • Paint
24 Hour Towing Available



323 Maria Avenue N
Saint Paul, MN 55103



977 Front Avenue
Saint Paul, MN 55106



520 E. Lake Street
Minneapolis, MN 55408

After God,
We Are The Only Ones There For You 24/7

We Pay Top Dollar for Junk Cars, Any Condition.
Best Price on used & new Tires

Windshields | Upholstery | Make Car Keys | Auto Towing
Roadside Assistance | Auto Repair | Lockout Services | Se Habla Español

612-282-1659

WINDOW TINTING

www.dukescarsandtowingllc.com

Jealous Typologies

Am I too untrusting for this to work?

Dan Savage

I've been in a relationship with a wonderful guy for the past year. The only problem is he works with a girl he used to fuck. It wasn't just sex—they would go on dates and even went on vacation together. He kept this little "detail" to himself for six months before giving himself away by mistake. He apologized, said he hadn't told me so that I wouldn't worry for no reason, and said he no longer has feelings for her.

Disclaimer: I'm an extremely *jealous person with* huge *trust issues, so knowing he kept all this from me is devastating. I no longer trust him. Just thinking that he's seeing—on a daily basis—a woman he used to sleep with is driving me nuts! I repeatedly asked him to let me meet her, at the very least, but it didn't happen. So one night, after giving him a heads-up, I showed up at their workplace. He had said it would be OK for me to stop by sometime but once I got there he freaked out and accused me of not trusting him! Am I being crazy and overreacting or is he acting like an asshole with something to hide? I've been struggling to curb my anxiety, and I've even had a few panic attacks he's not aware of. Him changing jobs is out of the question.*

I'M TERRIFIED ABOUT LOSING IT AND NUKING EVERYTHING

How long were you dating this guy before you outed yourself as an extremely jealous person (EJP)?

I'm guessing at least a few weeks, ITALIANE, if not a few months. Because as you're no doubt aware—as all EJPs are aware—it's not a desirable trait, which is why very few disclose on the first date. ("I grew up in Milan, I have two sisters, and I'm the type of person who'll show up at your workplace and cause a huge scene if I think you might be fucking someone else.") If you're anything like EJPs I've dated and dumped, you didn't show your boyfriend this side of yourself until long after he'd developed feelings for you, making it harder—by design—for him to end things.

I'm gonna go out on a limb and guess he found out his new girlfriend is an EJP before you found out your boyfriend works with a woman he used to fuck. At some point before the six-month mark, you blew up at him about a waitress or someone he follows on Instagram. And at that moment he realized he couldn't tell you he works with a woman he used to fuck. Because now he feared—*knew*—you would lose your EJP shit over it because he'd seen you lose it over far less.

The only thing more exhausting than being with an EJP is dealing with one who resents you for hiding something from them that would set them off for days or months. I get it: *He kept this from you.* But if the last six months (!) are proof of anything, ITALIANE, they're proof your boyfriend was right to keep this from you. Since changing jobs isn't an option and he can't jump in a time machine and go unfuck this woman, what other option did he have? Given a choice between telling you and spending the next six months dealing with your bullshit or keeping his mouth shut and hoping you never found out, he chose the path of least bullshit.

If you can't see how your own behavior may have contributed to his omission—if you can't forgive him and can't take, "No, I'm not fucking her now," for an answer—do your boyfriend a favor and dump him. If you don't and if you keep this shit up, saying you can't trust him one minute and then complaining about him accusing you of not trusting him the next, be prepared to have your ass dumped. There's only so long a person, guilty or not, will put up with an EJP's bullshit.

Finally: Your boyfriend was under no obligation to disclose the current location of every girl he'd ever fucked. While some people can be open with their partners about their pasts, it's not compulsory. And it's not a good idea if someone is trying to make it work with an EJP. I don't know why anyone would want to make it work with an EJP, but there are people out there who do.

Your boyfriend might be one of them. But don't push your luck.

---

mail@savagelove.net
Follow Dan on Twitter: @fakedansavage
www.savagelovecast.com

527
Legal Notices

2005 GMC Envoy, VIN: 1GKDT13S952284739, towed from Fitzgerald Apartment Homes on 10/7/2020; 2006 Toyota Rav 4 Vin: JTMZD31V165002052, towed from Walser Toyota Bloomington, MN on 9/1/2020; 2002 Volkswagon Golf GTI VIN: 9BWDE61J124007263 Towed from Fast Life Performance Fridley, MN. Owners and Lien Holders have the right to reclaim vehicles under MN Statue #168b.07. Available for retrieval at Elite Towing of Minnesota 12491 Zinran Ave, Savage MN 55378. 952-808-0808.

805
Massage

VIP ASIAN MASSAGE
NOW REOPEN!
7800 Metro Pkwy
Ste 300
Bloomington 55425
612-391-2834

find it ONLINE
CITY PAGES

CDL &
non-CDL
DRIVERS
WANTED

Start part time delivering for Star Tribune—Minnesota's largest media company—with opportunities for full-time hours available. We offer a great working atmosphere and a potential to

earn up to $17.00/hour.

APPLY NOW AT
StarTribuneCompany.com/work-for-us

StarTribune

AMAZING MASSAGE
FREE TABLE SHOWER
7035 WAYZATA BLVD #100, ST LOUIS PARK
952-855-7971

Electric Fetus
MADE IN MN 1968

Electric Fetus is open Tue-Sat 10-6 & Sun 11-6
Bring us your used vinyl, CDs & DVDs and
get cash or 30% more for store credit.
Limit 15 customers at a time. Masks required.
2000 S 4th Ave., Mpls (612) 870-9300 info@electricfetus.com

800-LAWYERS
INJURY • BANKRUPTCY
DIVORCE • DWI

ALWAYS BUYING MUSIC!
LPs & 45s • CDs • 8-TRACKS • CASSETTES • STEREO EQUIPMENT

HOURS TUES-SAT 10-6 • SUN 11-5 • CLOSED MONDAYS
908 MAINSTREET • HOPKINS, MN • 952-452-9933

WE BUY USED CDs, DVDs & LPs!
PAY CASH, NO HASSLE!
We've been buying & selling music since 1972! We are the ORIGINAL record store! Buying used LP's & 45's. 60s, 70s & 80s a Rock N' Roll records preferred.
Golden Valley: 763-544-0033 Down In The Valley
A part of your culture since 1972 downinthevalley.com

★ PERSONAL INJURY LAW ★
Including: COVID-19 Whistleblower,
Medical Devices and Car Accidents
Call 612-272-2171 for more info.
▶ FREE Consultation ◀
▶ NO Fee if NO Recovery ◀
Randall Law Firm, PLLC ● randallfirm.com

HandsOn Twin Cities!

Make change happen. Thousands of volunteer opportunities are available in the Twin Cities for adults and youth, groups and families. For these and other opportunities visit the HandsOn Twin Cities website at www.handsontwincities.org, 612-379-4900 or info@handsontwincities.org

Volunteer Opportunities: Response to COVID-19
In order to support community needs created by the Coronavirus outbreak, HandsOn Twin Cities has created a special Volunteer Hub with opportunities and guidelines for volunteering.

Food Shelf Aide
NorthPoint Health & Wellness Center seeks food shelf volunteers for weekly shifts. M-Th, morning or afternoon. Pack boxes, bag produce, receive and stock donations and deliveries. Must be at least 18. North Minneapolis location. http://www.northpointhealth.org/

Thrift Store Worker
Christian Life Ministries seeks volunteers to sort donations, price merchandise and tag clothes at the thrift store in Little Canada. Children under age 13 may volunteer with an adult. Flexible scheduling. Proceeds benefit the New Day Pregnancy and Family Resource Center.
https://clmonline.com/

Seeking Participants for Research Opportunity

The University of Minnesota is seeking men and women ages 23-55 for a research study looking at cognition and stress. Participants will attend two visits and complete a series of surveys, computer tasks, and provide blood, urine and saliva samples to look at cognition and stress response.
Participants will be paid.
For more information
please call the study staff at 612-624-5377

CITY PAGES
Street Team
ADD US ON SOCIAL MEDIA
@citypagesstreet

Need Affordable Insurance?

Need Affordable Car, Home, life, or Renters Insurance? **Call John @ 651-777-6898**

TOP CA$H
FOR JUNKERS
(612) 282-1659 • Duke's Cars & Towing

IT ALL STARTS WITH A SEED!

EcoGarden Supply • Blocks from I-94 & 280
800 Transfer Rd. Suite 3, Dock 8, St. Paul
www.EcoGardenSupply.com • 651-647-1896

DANCERS & ENTERTAINERS - Cajun Club Wants YOU!

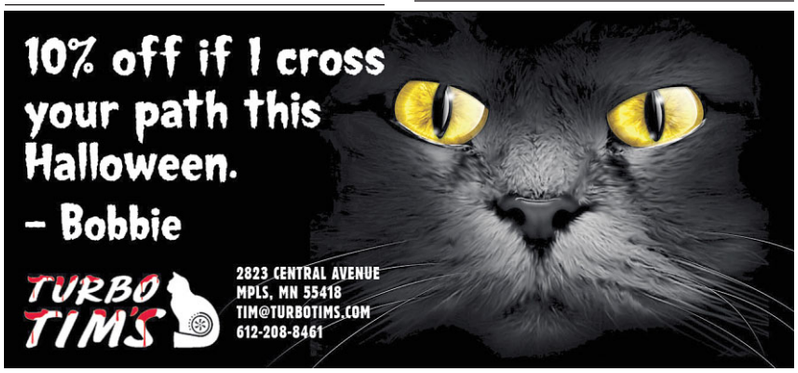
The Cajun Club is REOPEN - AND looking for the Twin Cities' most gorgeous entertainers to join us our team! Visit us online at www.cajun-club.com/auditions to let us know you are interested and to schedule an audition!

cheapo records
St Paul 71 Snelling N 651-644-8981
Minneapolis 2600 Nicollet 612-827-8238
Blaine 170 89th NE 763-574-2308
1. Cash for Your Music & Movies
2. Rock, HipHop, R&B, Jazz, C&W
3. LP, CD, DVD, Tapes & Merch

REAL VIAGRA!
No prescription needed
Fast, reliable, free delivery.
ONLY $10 EACH 100MG
mnnaturalmale@gmail.com - 612-210-8256 - Jay
www.mrenhancer.com

CASH PAID!
FOR MOST JUNKERS & REPAIRABLES
FREE TOW • Same Day Service
h: 612-781-1804 c: 763-445-0224

Relieve Your Burden from Abuse
www.ThriveDespite.org



Seeking MARIJUANA USERS

The University of Minnesota is seeking men and women ages 23-55 who are regular marijuana users for a research study. Participants will attend two visits and complete a series of surveys, computer tasks, and provide blood, urine and saliva to look at cognition and stress response.
Participants will be paid.
For more information
please call the study staff at 612-624-5377

Want To Stay Healthier - For Longer?

YOU are why Cerule! Our products are designed to give your body the best tools it needs to repair and renew itself. Join the ranks of those who know how it feels to be healthy and enjoy a quality of life that many miss out on. Visit MiracleFormula1.com or call 612-814-7264

PROFILE MUSIC STUDIOS

Premier rehearsal space in dynamic & upscale Mpls location (3 blks east of U of M). Designed for both national touring acts & local bands. Current & past clients include platinum selling & Grammy winning artists. All amenities provided incl: concert hall w/pro sound & lighting, 24 hr access, DSL, security cameras, on-site mgmt w/staff on premises 24/7, prkg, street level, skylights, top quality recording studio, guitar & equip. repair, in-house entertainment attorney.
Daily/hourly rates avail. Competitive rent from $195/mo.
(612) 331-5000 • www.profilemusic.com
info@profilemusic.com

Rongo's Auto Repair & Towing
We pay cash for repairables and remove junk cars for free!
Call 612-770-3270

INSURANCE SUCKS!
Tickets and Accidents?
Rates Too High?
ONE THING THAT DOESN'T SUCK IS OUR RATES.
from $38/mo.
Call the pros at
PROKOP INSURANCE
612-333-PROS (7767)
prokopinsurance.com